



**FROZEN SEMICOOKED VACUUM PACKED VEAL
TRIPE
-ART. 351-**



VACUUM PACK



LABELED CARDBOARD TYPE



PALLET READY TO DELIVERY



GOODS BEFORE THE PACKAGING



PRODUCT TECHNICAL SHEET

AUK351-P-
PRO

UNI EN ISO 9001

REDATTO DA RCQ

VERIFICATO DA RSA

APPROVATO DA DIR

Production and packaging factory	Ferrari Trippa s.r.l. via della Costituzione 18 42025 Cavriago (RE) ITALIA
EC Health mark	IT- 808 LOA - CE
Finished product's name	SEMICOOKED VEAL TRIPE
Anatomical part	RUMEN AND HONEYCOMB BEEF LESS THAN 12 MONTH
Raw material	The raw materials used come from animals approved for human consumption in accordance with current health law and bringing the EC Health mark of the slaughterhouse.
Type of work	Cleaning with water in centrifugal, peeler and degreaser-refiner machine.
Water temperature and processing time 1	70°C. per 10 / 15 minutes
Water temperature and processing time 2	85°C per 10/15 minutes
Additives and allergens	None
Type of cooling	With forced air in the cell at 0°/+3° C per 3 hours.
Primary packaging	In vacuum envelope in flexible film with various stomach from approximately 1,5 Kg each for a total weight of about 4 / 6 Kg each.
Secondary packaging	In cardboard boxes containing 2 packs and weighs 10-12 kg. each
Pallets	Pallets wrapped with transparent film, with a maximum weight of 1,000 kg.
Physical state and maintenance temperature	Refrigerated goods by maintaining at 0°/+3°C.
Expiration date / TMC	21 days from production at the temperature of 0°/+3°C
Envelope label	Label applied contains all the information required by law, production date, expiry date, production lot, the net weight and Barcode Ean 13 and 128. It' possible to indicate the item code of the customer. Also highlighted are Indications for consumption are also reported.
Cardboard label	Label applied contains all the information required by law, production date, expiry date, production lot, the total net weight, the number of envelopes in the cardboard box and Barcode Ean 13 and 128. It' possible to indicate the item code of the customer. Also highlighted are Indications for consumption are also reported.
Traceability system	For each sale's unit is assigned a unique sequential batch number per year, which is indicate on a label pallet and on the delivery document, following the goods during shipment.

NUTRITIONAL DECLARATION (Average values per 100g)

Semicooked veal beefs are characterized by a thin rubbery tissue, with a light colour typical of this product.

The inner part of the tripe maintains its natural mucosa composed by numerous small papillae.

The outer part of the tripe is composed by muscle-fibrous tissue and it's properly degreased with a suitable centrifugal-refiner machine.

Vacuum packaging ensures adequate protection of the frozen product, avoiding the creation of dehydrated areas and typical « cold burn » stains.

Energy (Kj/Kcal)	342/ 82
Fat g	3,5
Of which:	
<i>Saturates</i> g	1,2
Carbohydrate g	0,5
Of which:	
<i>Sugars</i> g	0,5
Protein g	12
Salt g	0,18