



FROZEN SEMICOOKED VACUUM PACKED VEAL TRIPE -ART. 355-



VACUUM PACK



LABELED CARDBOARD TYPE



PALLET READY TO DELIVERY



GOODS BEFORE THE PACKAGING



PRODUCT TECHNICAL SHEET

AUK355-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 (R.E.) ITALIA |
| EC Health mark | IT- 808 LOA - CE |
| Finished product's name | FROZEN 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 4/5 and weighs 20-25 kg. each |
| Pallets | Pallets wrapped with transparent film, with a maximum weight of 1,000 kg. |
| Freezing | In freezing tunnel at -40 ° C. |
| Physical state and maintenance T° | Frozen product by maintaining at -18 ° C |
| Expiration date / TMC | 24 months from production at the temperature of -18 ° 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.

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|-------------------------|------------|
| 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 |