

 GALLETTO VALLESPLUGA	Last revision format ST	VS029 M1 Rev.1 09/08/2022	Pag. 1 di 2
	Product code	0475	
	Last revision Product data sheet	Ed.00 Rev.01 24/11/2023	

SPATCHCOCK NEW GASTRO FROZEN

Product technical sheet

Product description: Preparation of Class A cockerel meat, weighing between 730 and 810 g, with herbs and spices, frozen. Ready for cooking.

Ingredients: Cockerel (94%), marinade mixture (6%) [water, extra virgin olive oil olive oil, salt, mixture of aromatic herbs in varying proportions (rosemary, garlic, sage, basil, juniper, oregano, laurel, thyme marjoram), paprika, chilli pepper].

Allergens: Absent with Reg. (UE) n. 1169/2011 as amended.

Cross contamination allergens: Absent with Reg. (UE) n. 1169/2011 as amended.

Nutrition facts (per 100 g)		% R.I. *
Energy	503 kJ/119 kcal	6
Fat	3,9 g	6
- saturated	1,6 g	8
Carbohydrate	0 g	0
- sugars	0 g	0
Protein	20 g	40
Salt	0,5 g	8

* Reference daily intakes of an average adult (8400 kJ/2000 kcal)

Processing: Bleeding, plucking, evisceration, removal of head and neck, legs cut at the joint. Cooling in a forced-air tunnel. The carcass is cut along the spinal column and presented open.
Addition of ingredients. Marinating. Deep-freezing.

Packaging, boxing and palletising: Packaged in heat-sealed PA/PP bag. Packed on cardboard box with lid. All primary packaging is suitable for food contact.

Average net weight per piece	0,77 kg
No. pcs per pack	8
No. pack per box	2
Guaranteed minimum weight per box	12,3 kg
Box dimensions	600x400x120 mm
No. boxes per layer	4
No. layers per pallet	15
No. boxes per pallet	60

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Storage and distribution: Storage in refrigerators and distribution by road at controlled temperatures of no higher than -18°C.

Shelf life: 18 months

Storage and instructions: Store at -18°C until the use by date.
Once thawed, the product must not be refrozen. To be consumed after thorough and complete cooking to at least +75°C at the core of the product.

Visual and sensory criteria: Appearance: The product is intact, clean and free of visible foreign matter, traces of blood, broken bones and protruding

Aroma: Delicate slightly spicy

Colour: Reddish colouring typical of the spices used, bright pink flesh, free of abnormal colouring

Microbiological criteria: Texture: Compact and tender, easy to slice.

<i>Escherichia coli</i>	<500 ufc/g
<i>Staphylococcus aureus</i>	≤100 ufc/g
<i>Salmonella</i>	Absence in 25g
<i>Listeria monocytogenes</i>	<1000 ufc/g

Physical-chemical assessment criteria: Environmental contaminants compliant with Reg. UE 2023/915 as amended.
Absence of GMO derivatives.
Pharmacologically active substances absent or compliant with EU Reg. 37/2010 as amended.
Maximum residue levels of pesticides with Reg. (CE) 396/95 as amended.

Identification mark: "IT 060 M CE"

Country of origin or provenance: ITALY.
Born, reared and slaughtered in Italy.

Notes: Standard conditions at delivery.