



## *Italian Dry Salami Classico*

**SHEET 100. DOC**  
**REV.01**  
**DATE:02/07/2022**  
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**Italian Dry Salami Classico:** Pork, Salt and less than 2% of the following: Dextrose, Natural Flavorings, Sodium Ascorbate, Sodium Nitrate, Sodium Nitrite, Lactic Acid Starter Culture

### **Italian Dry Salami Classico Organoleptic Properties:**

Appearance: Thinly sliced marbled cured pork

Odor: Typical of cured pork

Flavor: Slightly garlic, moderately salty, sweet

Texture: Medium coarse ground, moderate chewiness, slightly fatty

Color: Deep Red

**Country of Origin:** USA

### **Manufacturing Method for Italian Dry Salami Classico:**

#### **A) Raw Meat & Non-Meat ingredients**

- 1) Raw Pork (pork shoulder) is received frozen from only approved suppliers and from USDA Inspected Establishments that meet the USDA HACCP Guidelines.
- 2) Raw pork (pork shoulder) is stored in a cooler at  $\leq 44.6$  °F or below until further process. Each pallet is properly identified with the supplier's information, internal batch numbers are assigned and receiving date.
- 3) Non-Meat ingredients are received from only approved suppliers and are kept separated. Dedicated utensils are used to control and/or minimize cross contamination.

#### **B) Manufacturing Method**

- 1) Spice Preparation: All spices are prepared separately and properly identified with a label, which contains the supplier's information, internal batch number of each ingredient assigned at the time of spice preparation.
- 2) The meat and ingredients are weighed for the correct batch formulations.
- 3) Meat blocks are ground, cure and spice units are added uniformly throughout.
- 4) The preparation is mixed to thoroughly blend the ingredients and stuffed into casings.
- 5) During the manufacturing processes, the meat temperature is maintained at  $\leq 44.6$  °F.
- 6) The salami is placed into a fermentation room for a period of approximately 48 hours until a pH level of 5.3 or less and a water activity level of 0.920aW or less is attained.
- 7) Sliced product will be held in a controlled tempering room for approximately 2 hours to firm up the consistency of the product to make it suitable for slicing.
- 8) Product will be removed from tempering room and taken to a slicing room.
- 9) Italian Dry Salami will be sliced, packaged (MAP machine) in a temperature-controlled room



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- C) **Italian Dry Salami Classico Storage of Product/Distribution**  
 Product will be stored in the final cooler to preserve its quality characteristics;  
 product should be stored at temperatures between 35 and 40 °F.

## Italian Dry Salami Nutritional Facts:

<b>Nutrition Facts</b>	
Servings Per Container	Varies
<b>Serving Size</b>	<b>1oz (28g)</b>
<b>Amount Per Serving</b>	
<b>Calories 100</b>	Calories from Fat <b>70</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 7g	<b>11%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 400mg	<b>17%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein</b> 8g	
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	2%
*Percent Daily Values are based on a 2,000 calories diet.	

### Allergen Declaration:

**Does this product contain any allergens: No**

**If so, list allergen in the product:**

This product is free from Peanut, Tree Nuts, Milk, Eggs, Fish, Shellfish, Soy, Wheat, Sesame, or any of their derivatives. Milk, Wheat (Gluten) Soy, and Tree Nuts are present in the same manufacturing plant. Process procedures are in place to prevent cross contamination.

**REGULATORY STATEMENT: This product has been prepared and packaged under supervision of the U.S. Department of Agriculture.**

### Microbiological Analysis:

Listeria	Negative
Salmonella	Negative

All Microbiological testing is done in accordance to USDA Guidelines



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Product Labels:



TRADE SECRET – CONFIDENTIAL

ORIGIN: 02/19/10  
REVISION: 07/08/22



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Product Labels:

**Zia Maria**  
cucina

**SLICED  
ITALIAN DRY  
SALAME**  
SADDLE PACK

US Inspected and Passed by Dept. of Agriculture EST. 9882

KEEP REFRIGERATED

INGREDIENTS: PORK, SALT, AND LESS THAN 2% OF THE FOLLOWING:  
DEXTROSE, NATURAL FLAVORINGS, WINE, SODIUM ASCORBATE,  
LACTIC ACID STARTER CULTURE, SODIUM NITRITE, SODIUM NITRATE.

**SALADINO'S** DISTRIBUTED BY: SALADINO'S INC., FRESNO, CA 93722

NET. WT. 16 LBS. **Item # 002111**

5201

**Zia Maria**  
cucina

**SLICED  
ITALIAN DRY  
SALAME**  
SADDLE PACK

US Inspected and Passed by Dept. of Agriculture EST. 9882

KEEP REFRIGERATED

INGREDIENTS: PORK, SALT, AND LESS THAN 2% OF THE FOLLOWING:  
DEXTROSE, NATURAL FLAVORINGS, WINE, SODIUM ASCORBATE,  
LACTIC ACID STARTER CULTURE, SODIUM NITRITE, SODIUM NITRATE.

**SALADINO'S** DISTRIBUTED BY: SALADINO'S INC., FRESNO, CA 93722

NET. WT. 4 LBS. **Item # 002111P**

5203



# Italian Dry Salami Classico

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*Package:* Modified Atmosphere Packaging Machine

*Case dimensions & cube:* 19" x 12.5" x 5"

*Net weight:* Item 002110 20.00lb., Item 002110P 5.00lb., Item 002111 16lb.,  
Item 002111P 4lb.

*Average Piece count per case:* Item 002110 4 packages, Item 002111 4 packages

*Storing and shipping conditions:* To preserve its quality characteristics, product should be stored at temperatures between 35 and 40◊F.

## PACKAGE LOT CODING INFORMATION:

Coding: RJJXSP      Lot GCJJJ      SELL BY MMM DD YY

M: Month                      J: Julian Date                      #: Lot Number                      G: # of products  
D: Day                              S: Slicer                              R: Shift Number                      C: Customer ID

Y: Year                              P: Packaging Machine X: Last digit of the year

**Sell By:**  
Inkjet Printed

**Shelf Life:**  
180 days from packaging date

**Pallet Specifications:**

Number of cases per layer:	7
Number of layers per pallet:	8
Total cases per pallet:	56

**Package Label:**                      Yes

**Special label claims / Warnings:**

- Keep Refrigerated

**UPC Code:**      **Item 002110 - 10840978100077**  
                          **Item 002111 - 10840978100084**