Product Item Code	30200				
Brand Name	Fiorucci				
Product Name	Italian Dry Salami				
Pack Size	2/2-3 lbs.				
Establishment #	4058				
Country of Origin	U.S.A.				
Product GTIN	90017869302001				
Product UPC	N/A				
Pack Style	Vacuum packed; printed bag				



Product Description

Italian Dry Salami is a traditional cured, fermented and air-dried pork Italian salami. Product is cured with Italian spices, garlic and pepper for a robust flavor. Product is ready-to-eat.

Sensory S	Specification	S						
Appearance	Rosy color with	specks of white fat						
Flavor	Robust flavors of garlic and black pepper							
Texture	Firm and Dry							
Aroma	Aromatic with garlic and black pepper							
Nutrition	Facts	Amount/serving	%DV*	Amount/serving	%DV*			
Serving Size 1	oz (28 g)	Total Fat 9 g	14 %	Total Carbohydrate 0 g	0 %			
Servings Per C	ontainer Varied	Saturated Fat 3.5 g	18 %	Dietary Fiber 0 g	0 %			
Calories 110		Trans Fat 0 g	0 %	Sugars 0 g				
Calories from H	Fat 80	Cholesterol 25 mg	9 %	Protein 6 g				
*Percent Daily Values (DV) are		Sodium 450 mg	19 %					
based on a 2,00	. ,	Vitamin A 0 %	Vitamin C	0 % Calcium 0 %	Iron 2 %			

Ingredients: Pork, Salt, Contains Less Than 2% of the Following: Dextrose, Natural Flavoring, Wine, Garlic, Lactic Acid Starter Culture, Sodium Ascorbate, Potassium Nitrate, Sodium Nitrite.

Natural Flavoring

Black Pepper, Anise

Nutritional Claims Gluten Free; With Wine Revision #3

CAMPOFRIO FOOD GROUP America Product Specification Sheet Revision Date 10/6/2020

Case and Packaging Specific	ations								
Case Dimensions L: 19 1/2 W:	8 1/8 H: 4 1/16	Cubic Feet 0.35							
Cases Per Layer 10 Lay	vers Per Pallet 12	Cases Per Pallet 120							
Package Dimensions (inches) L: N/A	A W: N/A D	D: N/A							
Pre Sliced Product Dimensions (inches) N/A									
Slice Count N/A Slice Thickness N/A									
Slice Weight oz N/A									
Bulk Product/Package Dimensions (inches) Length: 12-14 Diameter: 2.65-2.85 Catch Weight Yes									
Box Tare oz 11.36									
Packages Per Case 2	Individual Package Tare	e oz 0.5 Total Package Tare oz 1							
Inner Box L: N/A W: N/A	H: N/A	Cubic Feet N/A							
Inner Box Tare oz 0	Inner Box Per Case 0	Inner Box Total oz 0							
Total Case Tare oz 12.36									
Shipping Specifications									
Guaranteed Shelf Life	45 days	USDA recommends package meats can be stored							
Manufacturer Shelf Life	270 days	for 3 to 5 days after opening. Meats can be frozen							
Storage and Handling	Keep Refrigerated	for 1 to 2 months.							
Transport/Unload Range	28°F - 45°F								
Storage Range	33°F - 40°F								
Transport Type	Refrigeration								
Item GTIN UPC In	nage Case	Case Label Image							
90017869302001 No UPC	CIMAGE FOR THIS PRODUCT	(01)90017869302001 (3202)000468 (10)2026800001 (21)0000001 30200 Fiorucci Italian Dry Salami 2/2-3 lb							
Code Date Format SELL BY MM/DD	/YYYY								
Lot Code Format Lot XXXXXXX (7	digit lot code)	4.68 LBS ∰ Lot # 1000233 Case # 1 2.12 KGS [≦] Sell By: 06/20/2021							
		2.12 (G) Sett by GO 2012							
SELL BY 12/1 LOT 1000001	2/2021	(01)90017869302001(3202)000468(15)210620(10)10002530001							
	2/2021								
LOT 1000001	rce Allergens in the p	(01)90017869302001(3202)000468(15)210620(10)10002530001							
LOT 1000001 Allergens If YES name the sou	rce Allergens in the p If product contain	plant: Pistachio Nuts, Cheese. ns Lactic Acid Stater Culture: Lactic Acid Starter Culture is no							
LOT 1000001 Allergens If YES name the sou Wheat NO Milk NO	rce Allergens in the p If product contain a derivative of mi	plant: Pistachio Nuts, Cheese. hs Lactic Acid Stater Culture: Lactic Acid Starter Culture is notifik.							
LOT 1000001 Allergens If YES name the sou Wheat NO Milk NO Egg NO	rce Allergens in the p If product contain a derivative of mi	blant: Pistachio Nuts, Cheese. ns Lactic Acid Stater Culture is no							
LOT 1000001 Allergens If YES name the sout Wheat NO Milk NO Egg NO Soy NO	rce Allergens in the p If product contain a derivative of mi	plant: Pistachio Nuts, Cheese. hs Lactic Acid Stater Culture: Lactic Acid Starter Culture is notice.							
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LOT 1000001AllergensIf YES name the souWheatNOMilkNOEggNOSoyNOFishNO	rce Allergens in the p If product contain a derivative of mi	plant: Pistachio Nuts, Cheese. hs Lactic Acid Stater Culture: Lactic Acid Starter Culture is notice.							



Physical/Chemical Specifications								
Gluten NO	MSG	NO			Corn	NO		GMO NO
Water Activity < .92			Brine N/A			MPR	≤ 1.9:1	
Moisture % 30-40				pН	≤ 5.0			
Microbiological								
Aerobic Plate Count	N/A fermented							
Yeast and Mold	<1000 cfu/g							
Coliforms	<100 cfu/g							
Escherichia coli	<20 cfu/g							
Salmonella	Negative/25 g							
Staph aureus	<10 cfu/g							
Enterobacteriaceae	Negative/25 g							
Listeria Monocytogenes	Negative/25 g							
Other Information	1							
N/A	-							