

# Data sheet

## Lardo di Colonnata PGI Whole



Produced by: **Guadagni Fausto**

Registered office and Establishment: str. Comunale 4 loc. Colonnata – Carrara (MS) I-54033

VAT/EORI number: IT 00432010452 / Tax I.D.: GDGFST56C21B832T

CE recognition: IT 9-2258 L CE

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Website [www.larderiafaustogiadagni.com](http://www.larderiafaustogiadagni.com)

Owner: Fausto Guadagni

Contact person: Federica Menconi



### Custom nomenclature

) 02091011

### Legal/Commercial Name:

) Lardo di Colonnata Protected Geographical Indication (EC Reg. n. 1856/2004 of 26 October 2004)

### Product Description:

) Production area: Colonnata, hamlet. of the municipality of Carrara, prov. of Massa Carrara, Tuscany, Italy.

) Heavy pork backfat salted with herbs and spices and matured in marble tubs.

) Origin of the raw material: The backfat comes from pigs born, raised and slaughtered in Tuscany, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardy, Piedmont, Umbria, Marche, Lazio and Molise. It is processed fresh and within 72 hours of slaughter it must be trimmed, massaged with salt and placed in special marble tubs, locally called conche, previously rubbed with garlic, alternating layers of backfat with the other ingredients until the container is filled.

Maturation must take place in poorly ventilated rooms without any forced conditioning for a period of no less than six months. The actual duration of the product's maturation is verified by comparing the production batch date with the packaging date.

### Seasonal production

) From September to May

### Certifications:

) PGI product

) Certifying body: Agroqualità spa v.le C. Pavese, 305 00144 Rome tel. 0654228675

### Fraud Protection:

Keep the PGI identification seal attached to the rind for the entire period of use

### Organoleptic Characteristics:

) Perfume: fragrant and rich in aromas.

) Taste: delicate and fresh taste, almost sweet, finely savory if coming from the buttocks area, enriched by the aromatic herbs and spices used in processing.

**Product characteristics**

- ) Approximately rectangular shape
- ) Thickness >3cm
- ) In the lower part it has the rind with a unique seal indicative of the PGI to be kept until the product runs out
- ) The upper part contains the salt and the processing herbs and spices
- ) Backfat may have a streak of lean. The product is moist and has a soft and homogeneous consistency. The color is white, pink or slightly browned.
- ) Aging : from 9 month on.

**Ingredients:**

- ) Pork Backfat, natural sea salt, ground black pepper, peeled and coarsely chopped garlic, fresh rosemary, mixture of spices and aromatic herbs.

**Intended use / Consumption limitations**

There are no a priori identifiable categories of consumers to whom it should be barred

Produced in an establishment that does not use: Milk derivatives, Ingredients containing Gluten and Allergens.

**How to use:**

Clean the part to be cut from the salt with the blade of the knife, freeing it from the rind underneath. Slice thinly. Serve cold as entree or on hot dishes such as bread, meat or fish as ingredient. Use couverture salt to flavor roasts and grills. The rind is excellent if grilled or boiled for legume salads and soups. Store in a cool place, folding the rind over the cut, wrapped in a damp cloth.

**Available packs:**

- ) 2500 g approx. 10 pcs per carton
- ) 1000 g approx. 20 pcs per carton
- ) 400 g approx. 40 pcs per carton

**Primary packaging**

- ) PA/PE 140my and 200my vacuum bag
- ) Bisphenol free

**Secondary packaging**

Cardboard 400x300x300 mm double wave

**Storage methods/times:**

Temperature between 4°C and +18°C.

To be consumed preferably within 180 days. from the packaging date.

**Microbiological Characteristics:**

Staphylococci C+	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Listeria monocytogenes</i>	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Salmonella</i> spp	Absent AP /25 g

**Chemical-Physical / Nutritional Characteristics:**

aW	0.688±0.018
PH	6.70±0.07
Proteins	1.5g/100g
Fats	90.00 g/100 g
of which saturated fatty acids	34.00 g/100 g
of which monounsaturated fatty acids	41.00 g/100 g
of which polyunsaturated fatty acids	14.00 g/100 g
Carbohydrates	0.2g/100g
salt	2.4g/100g
Energy value	816 kcal/100 g
	3,355 kJ/100 g

<b>ALLERGENS</b>	<b>PRESENCE</b>
<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products	NO
<b>CRUSTACEANS</b> and shellfish products	NO
<b>EGG</b> and egg products	NO
<b>FISH</b> and fish-based products	NO
<b>PEANUTS</b> and peanut products	NO
<b>SOY</b> and soy products	NO
<b>MILK</b> and milk products (including lactose)	NO
<b>NUTS</b> (almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and derived products)	NO
<b>CELERY</b> and celery-based products	NO
<b>MUSTARD</b> and mustard products	NO
<b>SESAME SEED</b> and sesame-based products	NO
<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations higher than 10mg/kg expressed as SO <sub>2</sub>	NO
<b>LUPINI</b> and lupine products	NO
<b>CLAMS</b> and shellfish products	NO

### Legal provisions

HACCP	In compliance with EC Reg. n. 852/2004, EC Reg. n.853/2004 and subsequent updates
Traceability	In compliance with EC Reg. n. 178/2002 and subsequent updates
Characteristics	EC Reg. 2073/2005 and subsequent updates
Microbiological	
GMO	Based on our current knowledge and the declarations issued by the raw material suppliers, the product: - it is not GMO - does not derive from GMOs - does not contain material derived from GMOs (EC Reg. 1829/2003 and EC Reg. 1830/2003)
Packaging	All materials used for packaging comply with the requirements of EC Reg. n. 2023/2006, EC Reg. n. 1935/2004, EC Reg. n. 10/2011 and EU Reg. 2019/37.
Labeling	In compliance with EC Reg. n. 1169/2011.
Note	The product complies, although not expressly indicated, with the Italian and European regulations in force on the matter.

## Data sheet

# Lardo di Colonnata PGI Sliced in Tray



Produced by: **Lardereria Guadagni Fausto**

Registered office and Establishment: str. Comunale per Colonnata 4 loc. Colonnata– Carrara (MS) I-54033

VAT/ EORI number: IT 00432010452 / Tax I.D: GDGFST56C21B832T

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website [www.larderiafaustogiadagni.com](http://www.larderiafaustogiadagni.com)

Holder: **Fausto Guadagni**

Contact person: **Federica Menconi**

Internal Code: LA

EAN code: 8054619620700



### Custom nomenclature:

02091011

### Legal/Commercial Name:

Lardo di Colonnata Protected Geographical Indication (EC Reg. n. 1856/2004 of 26 October 2004)

### Product Description:

Production area: Colonnata, hamlet. of the municipality of Carrara, prov. of Massa Carrara, Tuscany, Italy.

Heavy pork Backfat salted with herbs and spices and matured in marble tubs.

Origin of the raw material: The Backfat comes from pigs born, raised and slaughtered in Tuscany, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardy, Piedmont, Umbria, Marche, Lazio and Molise. It is processed fresh and within 72 hours of slaughter it must be trimmed, massaged with salt and placed in special marble tubs, locally called conche, previously rubbed with garlic, alternating layers of Backfat with the other ingredients until the container is filled.

Maturation must take place in poorly ventilated rooms without any forced conditioning for a period of no less than six months. The actual duration of the product's maturation is verified by comparing the production batch date with the packaging date.

### Certifications:

PGI product

Certifying body: Agroqualità spa v.le C. Pavese, 305 00144 Rome tel. 0654228675

### Fraud Protection:

Unique progressive numbering on the label.

### Organoleptic Characteristics:

Perfume: fragrant and rich in aromas.

Taste: delicate and fresh taste, almost sweet, enriched by the aromatic herbs and spices used in processing.

### Product characteristics

- ) Lardo di Colonnata PGI without covering salt and rind, sliced with a Bizerba semi-automatic slicer, manual positioning in a pre-formed tray, packaged in a heat-sealed tray with 100% nitrogen modified atmosphere.

#### **Clean Room Features**

- ) Air temperature control
- ) Three levels of air filtration: G3 Cloth Filter, F7 Pocket Filter, H13 Absolute Filter

#### **Ingredients:**

- ) Pork Backfat, natural sea salt, ground black pepper, peeled and coarsely chopped garlic, fresh rosemary, mixture of spices and aromatic herbs.
- ) Produced in a factory that does not use: milk derivatives, ingredients containing gluten and allergens.

#### **Intended use / Consumption limitations**

There are no a priori identifiable categories of consumers to whom it should be barred.

#### **How to use:**

Serve at room temperature to facilitate detachment of the slices. Suitable for use raw as is or combined for cooking meat, fish, eggs.

#### **Packaging available**

- ) 70 g
- ) 80 g
- ) Variable weight

#### **Contents per Carton**

- ) 10 pcs

#### **Primary packaging** weight 18 g

- ) Peelable PET-EVOH-PE tray size 232x132x10 mm,
- ) Film Top PET/PE EVOH PE Antifog 72my
- ) Bisphenol free

#### **Secondary packaging**

Cardboard 250x150x140 mm double wave

**Storage methods / times:**

Temperature between 0°C and +5°C.

To be consumed preferably within 120 days from the date of packaging.

**Microbiological Characteristics:**

Staphylococci C+	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Listeria monocytogenes</i>	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Salmonella</i> spp	Absent AP /25 g

**Chemical-Physical Characteristics**

aW	0.688±0.018
PH	6.70±0.07

**Average nutritional characteristics per 100g:**

Proteins	3g/100g
Fats	88.25g/100g
of which saturated fatty acids	35.66g/100g
of which monounsaturated fatty acids	42.65g/100g
of which polyunsaturated fatty acids	12.05g/100g
Carbohydrates	0.3g/100g
salt	2.4g/100g
Energy value	806 kcal/100 g 3,315 kJ/100 g

**Nutrition Table Canada**

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 3 slices (20 g) par 3 tranches (20 g)	
<b>Calories 160</b>	<b>% Daily Value*</b>
<b>Fat / Lipides 18 g</b>	<b>% valeur quotidienne*</b> 24 %
Saturated / saturés 7 g	35 %
+ Trans / trans 0 g	
Polyunsaturated / polyinsaturés 1.5 g	
Monounsaturated / monoinsaturés 8 g	
<b>Carbohydrate / Glucides 0 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 10 mg</b>	3 %
<b>Sodium 190 mg</b>	8 %
Potassium 10 mg	0 %
Calcium 0 mg	0 %
Iron / Fer 0 mg	0 %
*5% or less is a little 15% or more is a lot *5% ou moins c'est peu 15% ou plus c'est beaucoup	

<b>ALLERGENS</b>	<b>PRESENCE</b>
<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products	NO
<b>CRUSTACEANS and</b> shellfish products	NO
<b>EGG</b> and egg products	NO
<b>FISH</b> and fish-based products	NO
<b>PEANUTS</b> and peanut products	NO
<b>SOY</b> and soy products	NO
<b>MILK</b> and milk products (including lactose)	NO
<b>NUTS</b> (almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and derived products)	NO
<b>CELERY</b> and celery-based products	NO
<b>MUSTARD</b> and mustard products	NO
<b>SESAME SEEDS</b> and sesame-based products	NO
<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations higher than 10mg/kg expressed as SO <sub>2</sub>	NO
<b>LUPINI</b> and lupine products	NO
<b>CLAMS</b> and shellfish products	NO

### Legal provisions

HACCP In compliance with EC Reg. n. 852/2004, EC Reg. n.853/2004 and subsequent updates

Traceability In compliance with EC Reg. n. 178/2002 and subsequent updates

Microbiological

Characteristics EC Reg. 2073/2005 and subsequent updates

GMO Based on our current knowledge and the declarations issued by the raw material suppliers, the product:

- it is not GMO

- does not derive from GMOs

- does not contain material derived from GMOs

(EC Reg. 1829/2003 and EC Reg. 1830/2003)

Packaging All materials used for packaging comply with the requirements of EC Reg. n. 2023/2006, EC Reg. n. 1935/2004, EC Reg. n. 10/2011 and EU Reg. 2019/37.

Labeling In compliance with EC Reg. n. 1169/2011.

Note The product complies, although not expressly indicated, with Italian, European and third country (Canada) regulations in force on the matter.

## Data sheet

# Lardo di Colonnata PGI Grounded Jar 180g-900g



Produced by: **Lardereria Guadagni Fausto**

Registered office and Establishment: str. Comunale per Colonnata 4 loc. Colonnata– Carrara (MS) I-54033

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website [www.larderiafaustogiadagni.com](http://www.larderiafaustogiadagni.com)

Owner: Fausto Guadagni

Contact person: **Federica Menconi**

Internal Code: LM

EAN code: 8054619621806



## Custom nomenclature:

) 02091011

## Legal/Commercial Name:

) Lardo di Colonnata Protected Geographical Indication (EC Reg. n. 1856/2004 of 26 October 2004)

## Product Description:

- ) Production area: Colonnata, hamlet. of the municipality of Carrara, prov. of Massa Carrara, Tuscany, Italy.
- ) Heavy pork Backfat salted with herbs and spices and matured in marble tanks.
- ) Origin of the raw material: The Backfat comes from pigs born, raised and slaughtered in Tuscany, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardy, Piedmont, Umbria, Marche, Lazio and Molise. It is processed fresh and within 72 hours of slaughter it must be trimmed, massaged with salt and placed in special marble tubs, locally called conche, previously rubbed with garlic, alternating layers of Backfat with the other ingredients until the container is filled.  
Maturation must take place in poorly ventilated rooms without any forced conditioning for a period of no less than six months.

## Certifications:

- ) PGI product
- ) Certifying body: Agroqualità spa v.le C. Pavese, 305 00144 Rome tel. 0654228675.

## Fraud Protection:

- ) Unique progressive numbering on the label.

## Organoleptic Characteristics:

- ) Perfume: fragrant and rich in aromas.
- ) Taste: delicate and fresh taste, almost sweet, enriched by the aromatic herbs and spices used in processing.

## Product characteristics

- ) Cold grinding of Lardo di Colonnata PGI removed from the covering salt, rind and protein parts.

## Ingredients:

- ) Pork Backfat, natural sea salt, ground black pepper, peeled and coarsely chopped garlic, fresh rosemary, mixture of spices and aromatic herbs.



**Intended use / Consumption limitations**

There are no a priori identifiable categories of consumers to whom it should be barred.

Produced in a factory that does not use: milk derivatives, ingredients containing GMOs, gluten and allergens listed in Annex II of EC Reg. 1169/2011

**How to use:**

Serve at room temperature to make it easier to spread. Suitable for use raw or as a condiment for cooking meat, fish, eggs, pasta and soups.

**Primary packaging/Packaging**

- ) PET jar 180g net weight and steel capsule Ø 63mm 6 pcs per carton
- ) PP jar 900g net weight

**Secondary packaging**

Cardboard 254x160x100 mm single wave

**Storage methods / times:**

Temperature between 0°C and + 5 °C.

To be consumed preferably within 150 days from the packaging date.

**Microbiological Characteristics:**

Staphylococci C+	inf, at 1.0x10 cfu/g
<i>Listeria monocytogenes</i>	inf, at 1.0x10 cfu/g
<i>Salmonella</i> spp	Absent AP /25 g

**Chemical-Physical / Nutritional Characteristics:**

aW	0.644±0.018
PH	6.92±0.07
Proteins	1.5g/100g
Fats	90.00 g/100 g
of which saturated fatty acids	34.00 g/100 g
of which monounsaturated fatty acids	41.00 g/100 g
of which polyunsaturated fatty acids	14.00 g/100 g
Carbohydrates	0g/100g
salt	2.7g/100g
Energy value	800 kcal/100 g
	3,291 kJ/100 g

ALLERGENS	PRESENCE
<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products	NO
<b>CRUSTACEANS</b> and shellfish products	NO
<b>EGG</b> and egg products	NO
<b>FISH</b> and fish-based products	NO
<b>PEANUTS</b> and peanut products	NO
<b>SOY</b> and soy products	NO
<b>MILK</b> and milk products (including lactose)	NO
<b>NUTS</b> (almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and derived products)	NO
<b>CELERY</b> and celery-based products	NO
<b>MUSTARD</b> and mustard products	NO
<b>SESAME SEEDS</b> and sesame-based products	NO
<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations higher than 10mg/kg expressed as SO <sub>2</sub>	NO
<b>LUPINI</b> and lupine products	NO
<b>CLAMS</b> and shellfish products	NO

### Legal provisions

HACCP	In compliance with EC Reg. n. 852/2004, EC Reg. n. 853/2004 and subsequent updates
Traceability	In compliance with EC Reg. n. 178/2002 and subsequent updates
Microbiological	
Characteristics	EC Reg. 2073/2005 and subsequent updates
GMO	Based on our current knowledge and the declarations issued by the raw material suppliers, the product: <ul style="list-style-type: none"> <li>- it is not GMO</li> <li>- does not derive from GMOs</li> <li>- does not contain material derived from GMOs</li> </ul> (EC Reg. 1829/2003 and EC Reg. 1830/2003)
Packaging	All materials used for packaging comply with the requirements of the Reg. CE n. 2023/2006, EC Reg. n. 1935/2004, EC Reg. n. 10/2011 and EU Reg. 2019/37.
Labeling	In compliance with EC Reg. n. 1169/2011.
Note	The product complies, although not expressly indicated, with the Italian and European regulations in force on the matter.

## Data sheet

# Pancetta Tesa - Vergazzata



Produced by: **Lardereria Guadagni Fausto**

Registered office and Establishment: str. Comunale 4 loc. Colonnata – Carrara (MS) I-54033

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website [www.larderiacolonnata.com](http://www.larderiacolonnata.com)

Owner: Fausto Guadagni

Contact person: Federica Menconi



### Customs nomenclature

) 02101219

### Legal/Commercial Name:

) Plain bacon / Vergazzata

### Product Description:

) Production area: Colonnata, hamlet. of the municipality of Carrara, prov. of Massa Carrara, Tuscany, Italy.

) Salted and seasoned pork belly. Origin and place of slaughter Italy. The cuts are processed fresh and not frozen. Within 72 hours of slaughter they must be trimmed, massaged with salt and placed in layers in the appropriate marble tubs, locally called conche, alternating them with salt, herbs and spices. After 7-10 days of salting, the pancetta is removed, washed with white wine, dried and sprinkled with new spices. The maturation takes place in poorly ventilated rooms without any forced conditioning for a period of no less than three months.

### Seasonal production

) From September to May

### Certifications:

) PAT product No certification

### Organoleptic Characteristics:

Perfume: fragrant and rich in aromas.

Taste: delicate and fresh taste, finely savoury, enriched by the aromatic herbs and spices used in processing.

### Ingredients:

) Pork bacon from Italy, natural sea salt, peeled and coarsely chopped garlic, fresh rosemary, blend of spices and aromatic herbs.

### Intended use / Consumption limitations

There are no a priori identifiable categories of consumers to whom it should be barred

Produced in a factory that does not use: milk derivatives, GMO ingredients or ingredients containing gluten and allergens (ex Annex II of EC Reg. 1169/2011).

**How to use:**

Remove from the rind. Slice thinly. Serve cold as a cured meat. Keep refrigerated.

**Packaging / Packaging:**

) Half bacon weighing approximately 3.00 kg.

**Primary packaging**

) PA/PE 140my vacuum bag

) Bisphenol free

**Secondary packaging**

Cardboard 40x30x30 cm double wave

**Storage methods / times:**

If whole, store at room temperature +22° C

Once opened, store at a temperature between +4 °C and +18°C.

To be consumed preferably within 180 days from the packaging date.

**Microbiological Characteristics:**

Staphylococci C+	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Listeria monocytogenes</i>	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Salmonellaspp</i>	Absent AP /25 g

**Chemical-Physical/Nutritional Characteristics:**

aW	0.653±0.018
PH	5.97±0.07
Proteins	4.92g/100g
Fats	79.84g/100g
Carbohydrates	0g/100g
salt	3.5g/100g
Energy value	739 kcal/100 g
	3,040 kJ/100 g

<b>ALLERGENS</b>	<b>PRESENCE</b>
<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products	NO
<b>CRUSTACEANS</b> and shellfish products	NO
<b>EGG</b> and egg products	NO
<b>FISH</b> and fish-based products	NO
<b>PEANUTS</b> and peanut products	NO
<b>SOY</b> and soy products	NO
<b>MILK</b> and milk products (including lactose)	NO
<b>NUTS</b> (almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and derived products)	NO
<b>CELERY</b> and celery-based products	NO
<b>MUSTARD</b> and mustard products	NO
<b>SESAME SEEDS</b> and sesame-based products	NO
<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations higher than 10mg/kg expressed as SO <sub>2</sub>	NO
<b>LUPINI</b> and lupine products	NO
<b>CLAMS</b> and shellfish products	NO

### Legal provisions

HACCP	In compliance with EC Reg. n. 852/2004, EC Reg. n.853/2004 and subsequent updates
Traceability	In compliance with EC Reg. n. 178/2002 and subsequent updates
Characteristics	EC Reg. 2073/2005 and subsequent updates
Microbiological	
GMO	Based on our current knowledge and the declarations issued by the raw material suppliers, the product: - it is not GMO - does not derive from GMOs - does not contain material derived from GMOs (EC Reg. 1829/2003 and EC Reg. 1830/2003)
Packaging	All materials used for packaging comply with the requirements of EC Reg. n. 2023/2006, EC Reg. n. 1935/2004, EC Reg. n. 10/2011 and EU Reg. 2019/37.
Labeling	In compliance with EC Reg. n. 1169/2011.
Note	The product complies, although not expressly indicated, with the Italian and European regulations in force on the matter.

## Data sheet

# Pancetta Steccata wooden-stave-wrapped Bacon



Produced by: **Lardereria Guadagni Fausto**

Registered office and Establishment: str. Comunale 4 loc. Colonnata – Carrara (MS) I-54033

VAT/EORI number: IT 00432010452 / Tax I.D.: GDGFST56C21B832T

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website [www.lardereriafaustoguari.com](http://www.lardereriafaustoguari.com)

Owner: Fausto Guadagni

Contact person: Federica Menconi



## Custom nomenclature

) 02101219

## Legal/Commercial Name:

) Steaked bacon

## Product Description:

) Production area: Colonnata, hamlet. of the municipality of Carrara, prov. of Massa Carrara, Tuscany, Italy.

) Salted and seasoned pork belly. Origin and place of slaughter Italy. The cuts are processed fresh and not frozen. Within 72 hours of slaughter they must be trimmed, massaged with salt and placed in the appropriate marble tubs, locally called conche, previously rubbed with garlic. After 7-10 days of salting the pancettas are removed, washed with white wine, dried, sprinkled with new spices, folded, sewn by hand and pressed between two wooden planks.

The maturation takes place in poorly ventilated rooms without any forced conditioning for a period of no less than five months.

## Seasonal production

) From September to May

## Certifications:

) PAT product No certification

## Organoleptic Characteristics:

Perfume: fragrant and rich in aromas.

Taste: delicate and fresh taste, finely savoury, enriched by the aromatic herbs and spices used in processing.

## Ingredients:

) Pork bacon from Italy, natural sea salt, peeled and coarsely chopped garlic, fresh rosemary, mixture of spices and aromatic herbs.

## Intended use / Consumption limitations

There are no a priori identifiable categories of consumers to whom it should be barred

Produced in a factory that does not use: milk derivatives, ingredients containing gluten and allergens (ex Annex II of EC Reg. 1169/2011).

**How to use:**

Remove from the rind. Slice thinly. Serve cold as appetizer. Keep refrigerated.

**Packaging / Packaging:**

Vacuum packs from

) Half bacon weighing approximately 3.00 kg. packing 2 pcs.

**Primary packaging**

) PA/PE 200my vacuum bag

) Bisphenol free

**Secondary packaging**

Cardboard 40x30x30 cm double wave

**Storage methods / times:**

If whole, store at room temperature +22° C

Once opened, store at a temperature between +4 °C and +18°C.

To be consumed within 180 days from the packaging date.

**Microbiological Characteristics:**

Staphylococci C+	inf, at 1.0x10 cfu/g
<i>Listeria monocytogenes</i>	inf, at 1.0x10 cfu/g
<i>Salmonellaspp</i>	Absent AP /25 g

**Chemical-Physical/Nutritional Characteristics:**

aW	< 0.75
PH	5.25
Proteins	4.92g/100g
Fats	79.84g/100g
Carbohydrates	0g/100g
salt	3.5g/100g
Energy value	739 kcal/100 g
	3,040 kJ/100 g

<b>ALLERGENS</b>	<b>PRESENCE</b>
<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products	NO
<b>CRUSTACEANS</b> and shellfish products	NO
<b>EGG</b> and egg products	NO
<b>FISH</b> and fish-based products	NO
<b>PEANUTS</b> and peanut products	NO
<b>SOY</b> and soy products	NO
<b>milk and</b> milk products (including lactose)	NO
<b>NUTS</b> (almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and derived products)	NO
<b>CELERY</b> and celery-based products	NO
<b>MUSTARD</b> and mustard products	NO
<b>SESAME SEEDS</b> and sesame-based products	NO
<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations higher than 10mg/kg expressed as SO <sub>2</sub>	NO
<b>LUPINI</b> and lupine products	NO
<b>CLAMS</b> and shellfish products	NO

### Legal provisions

HACCP	In compliance with EC Reg. n. 852/2004, EC Reg. n.853/2004 and subsequent updates
Traceability	In compliance with EC Reg. n. 178/2002 and subsequent updates
Characteristics	EC Reg. 2073/2005 and subsequent updates
Microbiological	
GMO	Based on our current knowledge and the declarations issued by the raw material suppliers, the product: - it is not GMO - does not derive from GMOs - does not contain material derived from GMOs (EC Reg. 1829/2003 and EC Reg. 1830/2003)
Packaging	All materials used for packaging comply with the requirements of EC Reg. n. 2023/2006, EC Reg. n. 1935/2004, EC Reg. n. 10/2011 and EU Reg. 2019/37.
Labeling	In compliance with EC Reg. n. 1169/2011.
Note	The product complies, although not expressly indicated, with the Italian and European regulations in force on the matter.



## Data sheet

# Guancia di Colonnata Pork Jowl



Produced by: **Lardereria Guadagni Fausto**

Registered office and Establishment: str. Comunale 4 loc. Colonnata – Carrara (MS) I-54033

VAT/EORI number: IT 00432010452 / Tax I.D.: GDGFST56C21B832T

CE recognition: IT 9-2258 L CE

Tel.: +39 0585 768069 Fax: 39 0585 768069/17 cell. +39 335 6530268

e-mail: [info@larderiafaustoguariagni.com](mailto:info@larderiafaustoguariagni.com); [larderiacolonnata@tiscali.it](mailto:larderiacolonnata@tiscali.it)

website [www.larderiacolonnata.com](http://www.larderiacolonnata.com)

Owner: Fausto Guadagni

Contact person: Federica Menconi



### Custom nomenclature

) 02101219

### Legal/Commercial Name:

) Pork Jowl

### Product Description:

- ) Production area: Colonnata, hamlet. of the municipality of Carrara, prov. of Massa Carrara, Tuscany, Italy.
- ) Salted and seasoned pork cheek. Origin and place of slaughter Italy. The cuts are processed fresh and not frozen. Within 72 hours of slaughter they must be trimmed, massaged with salt and placed in layers in the appropriate marble tubs, locally called conche, alternating them with salt, herbs and spices, possibly placed in the last layer, on top of the lard. After 7-10 days of salting, the Guanciali are removed, washed with white wine, dried and sprinkled with new spices. The maturation takes place in poorly ventilated rooms without any forced conditioning for a period of no less than three months.

### Seasonal production

) From September to May

### Certifications:

) PAT product No certification

### Organoleptic Characteristics:

Perfume: fragrant and rich in aromas.

Taste: delicate and fresh taste, finely savoury, enriched by the aromatic herbs and spices used in processing.

### Ingredients:

) Pork Jowl from Italy, natural sea salt, peeled and coarsely chopped garlic, fresh rosemary, mixture of spices and aromatic herbs.

### Intended use / Consumption limitations

There are no a priori identifiable categories of consumers to whom it should be barred

Produced in a factory that does not use: milk derivatives, GMO ingredients or ingredients containing gluten and allergens (ex Annex II of EC Reg. 1169/2011).

**How to use:**

Remove from the rind. Slice. Serve cold as appetizer or cooked for gastronomic uses. Keep refrigerated.

**Packaging / Packaging:**

) Whole approx. 1.00 kg.

**Primary packaging**

) PA/PE 140my vacuum bag  
 ) Bisphenol free

**Secondary packaging**

Cardboard 40x30x30 cm double wave

**Storage methods / times:**

If whole, store at room temperature +22° C

Once opened, store at a temperature between +4 °C and +18°C.

To be consumed preferably within 180 days from the packaging date.

**Microbiological Characteristics:**

Staphylococci C+	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Listeria monocytogenes</i>	inf, at 1.0x10 <sup>2</sup> cfu/g
<i>Salmonellaspp</i>	Absent AP /25 g

**Chemical-Physical / Nutritional Characteristics:**

aW	0.653±0.018
PH	5.97±0.07
Proteins	4.92g/100g
Fats	79.84g/100g
Carbohydrates	0g/100g
salt	3.5g/100g
Energy value	739 kcal/100 g
	3,040 kJ/100 g

<b>ALLERGENS</b>	<b>PRESENCE</b>
<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products	NO
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<b>SOY</b> and soy products	NO
<b>MILK</b> and milk products (including lactose)	NO
<b>NUTS</b> (almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and derived products)	NO
<b>CELERY</b> and celery-based products	NO
<b>MUSTARD</b> and mustard products	NO
<b>SESAME SEEDS</b> and sesame-based products	NO
<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations higher than 10mg/kg expressed as SO <sub>2</sub>	NO
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<b>CLAMS</b> and shellfish products	NO

### Legal provisions

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