

NUTRITIONAL FACTS

BERETTA SALAMI LA DOLCE VITA - CHARCUTERIE

Product Description:

Natural Prosciutto, Sweet Soppressata, Dry Sausage Sweet, Mild Provolone Cheese, Mixed Olives, and Roasted Almonds.

Product Ingredients/Ingredient Statements:

Natural Prosciutto: Pork meat, Sea Salt.

Sweet Soppressata: Pork, Salt, Dextrose, Spices, Lactic Acid Starter Culture, Sodium Erythorbate, Garlic, Sodium Nitrite.

Dry Sausage Sweet: Pork, Salt, Dextrose, Spices, Lactic Acid Starter Culture, Sodium Erythorbate, Garlic, Sodium Nitrite.

Mixed Olives: Olives, Water, Salt, Sunflower Oil, Spices, Natural Flavors, Tartaric Acid (Acidity Regulator). May contain pits or pit fragments.

Roasted Almonds: Almonds, Organic Oleic Sunflower Oil. May contain shells fragments.

Organoleptic Properties:

Natural Prosciutto:

Appearance: Thinly sliced marbled cured pork

Odor: Typical of cured pork ham, delicate and pleasant

Flavor: Moderately salty

Texture: Silken smooth

Color: Pinkish Red while the surrounding fat called marbling are white and yellowish

Sweet Soppressata:

Appearance: Sliced Sweet salami, uniform shape.

Odor: Typical of cured pork salami.

Flavor: Sweet, garlic, moderately salty.

Texture: Medium coarse cut, moderate chewiness, slightly fatty

Color: Dark Red

Dry Sausage Sweet:

Appearance: Thinly sliced marbled cured pork salami

Odor: Typical of cured pork salami.

Flavor: Slightly garlic and moderately sweet and salty

Texture: ground, moderate chewiness, slightly fatty

Color: Deep red

Mild Provolone Cheese:

Appearance: Sliced Oval Shape Cheese

Odor: Typical of milk cheese products.

Flavor: Slightly Sweet Milky Flavor

Texture: Smooth

Color: Off White

Mixed Olives:

Appearance: Medium size round and oval shape, pitted olives in combination of different colors.

Odor: Fruity,

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Flavor: Sweet, Slightly bitter and Spicy rich flavor.

Texture: Soft-firm

Color: Black, Green, Light Brown, Purple.

Roasted Almonds:

Appearance: Medium size oval shape dried tree nut.

Odor:

Flavor: Sweet nutty flavor.

Texture: Soft-firm

Color: Brown.

Country of Origin: USA

A) Manufacturing Method for Sweet Soppressata and Dry Sausage

Sweet:

A) Raw Meat & Non-Meat ingredients

- 1) Raw Pork is received frozen from only approved suppliers and from a USDA Inspected Establishments that meet the USDA HACCP Guidelines.
- 2) The Pork meat cannot be accepted in the facility unless COA (Listeria spp., E. coli, Salmonella, S. aureas, aerobic count plate, E. Coli 0157:H7 and coliforms) which is supplied on a monthly base by Leviands Du Breton, Inc. or by any other Supplier that would supply the raw meat for this specific product
- 3) Raw pork is stored in a cooler at ≤ 44.6 °F or below until further process. Each combo is properly identified with the supplier's information, internal batch numbers are assigned and receiving date.
- 4) Non-Meat ingredients are received from only approved suppliers and are kept separated. Dedicated utensils are used (plastic grey baskets) 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 specie preparation.
- 2) The meat and ingredients are weighed for the correct batch formulations.
- 3) Meat blocks are grounded, 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 ≤ 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 is attained. Product is then moved to dry at temperature for a period of time to reduce the water activity level to 0.90aW or less.
- 7) Casing is peeled, product is quickly dipped into hot gelatin and coated with black pepper, then is put into a rack to dry.

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- 8) Product to be sliced 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.
- 9) Product will be removed from tempering room and taken to a slicing room.

B) Manufacturing Method for Prosciutto:

A) Raw Meat & Non-Meat ingredients

- 1) Raw Pork is received fresh from only approved suppliers and from a USDA Inspected Establishments that meet the USDA HACCP Guidelines.
- 2) Raw pork is stored in a cooler number 2P at: $\leq 40^{\circ}\text{F}$ or below until further process. Each combo is properly identified with the suppliers information, internal batch numbers are assigned and receiving date. All combos are properly covered with plastic to prevent any type of exposure.
- 3) Non-Meat ingredient is received from only approved supplier and is kept separated. Dedicated line and utensils are used to control and/or minimize cross contamination.

B) Manufacturing Method:

- 1) Fresh ham legs are tempered at temperatures of $32 - 41^{\circ}\text{F}$ for a maximum of 4 days
- 2) The product is weighed for the correct amount of salt / water mixture to be added
- 3) During first salting phase, hams are massaged with wet sea salt on massaging machine for approximately 10 seconds. The percentage of sea salt/water solution added to ham legs should be 6-7% according to total weight of the ham leg.
- 4) Hams are horizontally placed onto open racks to allow dripping of serum.
- 5) Hams are stored in a curing cooler at a temperature of $32-41^{\circ}\text{F}$ ($0-5^{\circ}\text{C}$) for a minimum of 5 days.
- 6) Salt is removed from legs with air blower.
- 7) The product is weighed for second time for the correct amount of salt/water mixture to be added.
- 8) During second salting phase, hams are massaged with wet sea salt on massaging machine for approximately 10 seconds. The percentage of sea salt/water solution added to ham legs should be 5-6.5% according to total weight of the ham leg
- 9) Hams are horizontally placed onto open racks to allow second dripping of serum.
- 10) Hams are stored at temperature of $32-41^{\circ}\text{F}$ ($0-5^{\circ}\text{C}$) for a minimum of 8 days.
- 11) Salt is removed from legs for second with air blower.
- 12) Ham legs are hung vertically onto racks.
- 13) Legs are stored (vertically) during pre-resting phase in a cooler at temperature of $32-41^{\circ}\text{F}$ ($0-5^{\circ}\text{C}$) for a minimum of 12-15 days.
- 14) Legs are stored resting (vertically) in a cooler at temperature of $32-41^{\circ}\text{F}$ ($0- 5^{\circ}\text{C}$) for approximately 56-70 days.

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- 15) Legs are stored (vertically) during awakening process in a room at a temperature of 50-62°F (10-17°C) from approximately 2-3 days.
- 16) Legs are washed with hot water.
- 17) Legs are dried in room at a temperature from 61-68°F (16-20°C) from 5-7 days.
- 18) Legs are stored (vertically) during pre-seasoning stage in a room at a temperature 60-64°F (15-18°C) for approximately 45-60 days.
- 19) Sugna (grease) is applied to the legs covering all exposed meat.
- 20) Legs are stored (vertically) during seasoning phase in a room at temperatures 60-64°F (15- 18°C) for a minimum of 92 days or until a water activity of 0.92 or less is attained.
- 21) Product is held in a controlled tempering room and deboned.
- 22) Product is wrapped in blue plastic and put into a mold brick and send to presser.
- 23) After pressing product is set into metal molds and sent to freezer overnight.
- 24) Next day metal mold and blue plastic are removed and product is sent to vacuum pack machine.
- 25) The product is vacuum packed, labeled, weight checked, boxed and sent to a cooler.
- 26) 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.
- 27) Product will removed from tempering room and taken to a slicing room.

C) Receiving of Mixed Olives and Roasted Almonds:

The Mixed Olives, and Roasted Almonds are received under sanitary conditions from only approved suppliers and from a Federal Inspected Establishments that meet the USDA HACCP Guidelines.

D) Product Assembly:

- 1) Natural Prosciutto, Sweet Soppressata and Dry Sausage Sweet products are sliced.
- 2) Mild Provolone Cheese is sliced.
- 3) All Sliced Natural Prosciutto, Sweet Soppressata, and Dry Sausage Sweet are placed in the tray.
- 4) Mixed Olives, and Roasted Almonds are received from the Ingredients Storage Room.
- 5) Mixed Olives are drained.
- 6) Mixed Olives are placed in the tray.
- 7) Roasted Almonds are placed into trays.
- 8) Product is gas flushed is a mixture of oxygen and carbon dioxide.
- 9) Tray is sealed with Top Film (Label)
- 10) Empty packages are rejected.
- 11) Product is Metal detected.
- 12) Product is Weight Checked.
- 13) Back Label is applied.
- 14) Lot Coding Information is applied.
- 15) Master case packaging.
- 16) Master case labelling.
- 17) Palletizing.
- 18) Final Storage.

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E) Nutritional Facts:

Natural Prosciutto:

Nutrition Facts		
Serving Size	1oz (28g)	
Service Per Container	2.5	
Amount Per Serving		
Calories	60 Calories from Fat 30	
		% Daily Value*
Total Fat	3.5g	5%
Saturated Fat	1.5g	6%
Trans Fat	0g	
Cholesterol	20mg	7%
Sodium	520mg	22%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Sugars	0g	
Protein	7g	
Vitamin D	0 mcg	0%
Calcium	4 mg	0%
Iron	0.3 mg	0%
Potassium	135 mg	2%
*Percent Daily Values are based on a 2,000 calories diet.		

Sweet Soppressata:

Nutrition Facts		
Serving Size	1oz (28g)	
Service Per Container	2.5	
Amount Per Serving		
Calories	110 Calories from Fat 80	
		% Daily Value*
Total Fat	8g	13%

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Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	6%
Sodium 410mg	17%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 8g	
Vitamin D 0 mcg	0%
Calcium 3 mg	0%
Iron 0.4 mg	2%
Potassium 150 mg	4%
*Percent Daily Values are based on a 2,000 calories diet.	

Dry Sausage Sweet:

Nutrition Facts	
Serving Size	1oz (28g)
Service Per Container	2
Amount Per Serving	
Calories 110	Calories from Fat 80
	% Daily Value*
Total Fat 8g	13%
Saturated Fat 3g	16%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 470mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 9g	
Vitamin D 0 mcg	0%
Calcium 3 mg	0%
Iron 0.5 mg	2%
Potassium 120 mg	2%
*Percent Daily Values are based on a 2,000 calories diet.	

Mild Provolone Cheese:

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Nutrition Facts	
Serving Size	1oz (28g)
Service Per Container	2.5
Amount Per Serving	
Calories 100	Calories from Fat 70
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 240mg	11%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin D 0 mcg	0%
Calcium 210 mg	15%
Iron 0 mg	0%
Potassium 30 mg	0%
*Percent Daily Values are based on a 2,000 calories diet.	

Mixed Olives:

Nutrition Facts	
Serving Size	1oz (28g)
Service Per Container	1.5
Amount Per Serving	
Calories 60	Calories from Fat 30
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 420mg	18%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin D 0 mcg	0%

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Calcium	9 mg	0%
Iron	0 mg	0%
Potassium	60 mg	1%

*Percent Daily Values are based on a 2,000 calories diet.

Roasted Almonds:

Nutrition Facts		
Serving Size	1oz (28g)	
Service Per Container	1.5	
Amount Per Serving		
Calories	180	Calories from Fat 70
		% Daily Value*
Total Fat	14g	18%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	30mg	1%
Total Carbohydrate	8g	3%
Dietary Fiber	3g	11%
Sugars	1g	
Protein	7g	
Vitamin D	0.2 mcg	0%
Calcium	90 mg	6%
Iron	1.3 mg	8%
Potassium	180 mg	4%
*Percent Daily Values are based on a 2,000 calories diet.		

◆ La Dolce Vita Aperitivo Platter 12 Oz.

Code:179227

Package:	Modified Atmosphere Packaging Machine
Case dimensions & cube:	16" x 9" x 9" - cu ft.
Average Package weight:	12 oz.
Average Piece count per	8 Piece
Average weight per case:	6.00 Lbs.

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Case tare: 0.387 Lbs.

Package tare: 0.032 Lbs.

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

F) 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:

120 days from packaging date

Pallet Specifications:

Amount of cases per layer: 10

Number of layers per pallet: 6

Total cases per pallet: 60

Package Label: Yes

Special label claims / Warnings:

- Contains: Almond, Milk, Soy, Wheat
- Keep Refrigerated
- May Contain Pits or Pit fragments
- May Contain Shell Fragments

Box Label: Label Size: 4" X 3"

Pallet Label: Label Size: 4" X 3"

Box GLN Code: 10073541792274

UPC Code: 0 73541 79227 7

Microbiological Analysis:

Listeria	Absence in 25g
Salmonella	Absence in 25g

All Microbiological testing is done in accordance to USDA Guidelines

Allergen Declaration:

<i>Does this product contain any allergens: Yes</i>
<i>Is so list allergen in the product: Almond, Milk, Soy, and Wheat.</i>

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Pistachio tree nuts, peanuts, 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.*

G) Storage of Product/Distribution

Product will be stored in the final cooler to prevent cross-contamination. Product will be maintained at 41°F or below.