



SOLO CARNI DI PREGIATI VITELLI
NATI, ALLEVATI E SELEZIONATI
IN
ITALIA

**VACUUM-PACKED
MEAT CUTS
FOR EXTRA FRESHNESS**

TRADE NAME	IL VITELLO DI CASA VERCELLI: VACUUM-PACKED MEAT CUTS FOR EXTRA FRESHNESS
TYPE OF CUT	Cuts of veal from calves born, reared, slaughtered and butchered in Italy Fresh product for the end consumer
MICROBIOLOGICAL PROPERTIES AT PRODUCTION (max limit)	Microorganisms at 30° C: 5.0x105 c.f.u./g Escherichia coli β-glucuronidase positive: 1.0x102 c.f.u./g Coagulase-positive staphylococci (S. aureus and other species) at 37° C: 1,0x102 c.f.u./g Salmonella spp: absent c.f.u./25 g Listeria monocytogenes: absent c.f.u./25 g
TYPE OF PACKAGING	Vacuum shrink bag packaging
TRACEABILITY DATA (minimum required)	Company logo. Meat processing plant. Compliance with EU Animal Slaughter Regulation. EU Member state/ country of birth: Italy. EU Member state/ Country where fattening took place: Italy. Slaughtered in Italy CE IT235M. Butchered in Italy CE IT235M. Slaughter age less than 8 months. Batch Number. Pack date. Use by Date
STORAGE INSTRUCTIONS	Keep refrigerated 0°C to 4°C
USE BY DATE	30 days
PREPARATION INSTRUCTIONS	The preservation of the contents is conditional on the packaging being undamaged. To be cooked thoroughly before eating.



Italian excellence
Only high quality veal from calves born, reared and selected in Italy



Certified Supply Chain
Products with certified traceability from an integrated supply chain



The perfect meat cut for every meal
The right meat cut for every recipe



Contact us

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