

TECHNICAL FACT SHEET		IT 55 L CE
A0818624B0	PROSCIUTTO DI PARMA D.O.P. SENZ'OSSO ECCELLENZE 24	UPDATED ON 01/01/2022

NAME OF THE PRODUCT	PROSCIUTTO DI PARMA D.O.P. SENZ'OSSO ECCELLENZE 24
1. Type of product	BONELESS PARMA HAM Protected Designation of Origin min. 24 months
2. Characteristics of the product	<p><u>Ingredients</u>: meat of Italian pig, salt.</p> <p><u>Cured for</u>: minimum 24 months.</p> <p><u>Physical appearance</u>: whole pork leg, without bone except for the final part of the heel.</p> <p><u>Shape</u>: All the products are vacuum packed and can be "pear" shape (addobbo), "pressed" shape (pressato), cut in half or cut into pieces.</p> <p><u>Weight</u>: usually between 6 and 9,5 kg</p> <p><u>Chemical / physical features</u>: for a 12 months cured product, features are established by the production technical policy of the P.D.O.</p> <p><u>Microbiological features</u>: Salmonella and Listeria monocytogenes are conform to EC Reg. 2073/2005 and subsequent amendments.</p>
3. Checks	Production process controlled according to HACCP plan. Product and production analysis made by qualified personnel as required by EC Regulation 2073/2005 and subsequent amendments.
4. Use of product	The product must be consumed after removal of the package, removal of the rind and slicing.
5. Packaging	As it is sold, vacuum-packed, with label, in packaging suitable for food contact.
6. Best before date	Max 12 months from date of packaging
7. Intended consumers	There are no limitations to the consumption except cases of overt intolerance towards the ingredients which compose the product.
8. Labelling	Trade name, Ingredients, Name and address of manufacturer and packager, Identification mark (CE approval number) of the packager, recommendations for storage, best before date, batch number (best before date), average nutritional values for 100g, Recommendations provided by law for PDO products.
9. Transport and storage	Respect of hygienic and environmental conditions (dry and refrigerated place). The product must be kept at max +10°C and so, beyond the general hygiene, it must be transported and stored in refrigerated environment as to respect the critical limit of the product temperature. Do not freeze. Do not pierce the package.
10. Guarantees provided	<ul style="list-style-type: none"> - PDO product - Parma Ham does not contain GMOs - No preservatives - No allergens - Gluten-free
11. Nutritional Values	Nutritional Values for 100 g: Energy: 1113 kJ/ 267 kcal; Fat: 18 g; of which saturates: 6,1 g; Carbohydrate: <0,5 g; of which sugars: 0 g; Protein: 26 g; Salt: 4,4 g.

LIST OF AUXILIARY MATERIALS	
Auxiliary materials for packaging	Primary packaging (material suitable for food contact): ☒ Bag in plastic material ☒ Labels ☒ Strings, hooks, golden foil
	Secondary packaging: ☒ Label ☒ Carton
	Pallet: ☒ Epal - Eur ☒ Stretchable plastic film