

<b>TECHNICAL FACT SHEET</b>	<b>PROSCIUTTO CRUDO SENZ'OSSO DUCHESSA – BONELESS DRY CURED HAM</b>	<b>IT 55 L CE</b>
<b>A0049300B5</b>		<b>UPDATED ON 01/01/2021</b>

<b>NAME OF THE PRODUCT</b>	<b>PROSCIUTTO CRUDO SENZ'OSSO DUCHESSA – BONELESS DRY CURED HAM</b>
<b>1. Type of product</b>	BONELESS DRY CURED HAM
<b>2. Characteristics of the product</b>	<p><u>Ingredients</u>: pork meat (Origin: EU), salt.</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 in “pressed” shape (pressato).</p> <p><u>Microbiological features</u>: Salmonella and Listeria monocytogenes are conform to EC Reg. 2073/2005 and subsequent amendments.</p>
<b>3. Checks</b>	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.
<b>4. Use of product</b>	The product must be consumed after removal of the package, removal of the rind and slicing.
<b>5. Packaging</b>	As it is sold, vacuum-packed, with label, in packaging suitable for food contact.
<b>6. Best before date</b>	Max 12 months from date of packaging
<b>7. Intended consumers</b>	There are no limitations to the consumption except cases of overt intolerance towards the ingredients which compose the product.
<b>8. Labelling</b>	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).
<b>9. Transport and storage</b>	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.
<b>10. Guarantees provided</b>	<ul style="list-style-type: none"> <li>- No GMOs</li> <li>- No preservatives</li> <li>- No allergens</li> <li>- Gluten-free</li> </ul>
<b>11. Nutritional Values</b>	Nutritional Values for 100 g: Energy: 1051 kJ/ 252 kcal; Fat: 16 g; of which saturates: 6,2 g; Carbohydrate: <0,5 g; of which sugars: <0,5 g; Protein: 27 g; Salt: 4,7 g.

<b>LIST OF AUXILIARY MATERIALS</b>	
<b>Auxiliary materials for packaging</b>	Primary packaging (material suitable for food contact): ☞ Bag in plastic material ☞ Labels ☞ Strings, hooks
	Secondary packaging: ☞ Label ☞ Carton
	Pallet: ☞ Inka ☞ Stretchable plastic film