OFICINA Y FÁBRICA LES PRESES Ctra. de Santa Coloma, 13 Tel. (+34) 972 694 717 Fax (+34) 972 694 701 17178 LES PRESES (Girona) *58 - 17800 QLOT (Girona)

S FÁBRICA OLOT Pol. Ind. Pla de Baix Avda. Europa, 29-30 17800 OLOT (Girona



DATA SHEET

Date: 24/01/2014

Review:

10.01944/GE-IFSv6- BRCv6 // 10.05725/GE-IFSv6- BRC v6. // 10.18397/GE-IFSv6- BRC v6.





PRODUCT: SERRANO HAM RECTANGULAR MOLD

Ingredients: Pork ham (145 g of fresh meat are required for 100 g of dry-cured ham), salt, preservatives (E-252,E-250), antioxidant(E-301).

4,2 - 5,2

PRESENTATION

Weight x box (Kg):

Code: 416

Weight (Kg): 2,1 - 2,6

Units x box: 2

N° boxes palet: 11 box x 13 layer/height

PALET: Euro- Palet: Width 80cm, length 120cm



Green dot: Ecoembes

OMG-Free Product (RD 1829/2003)

GLUTEN-Free

Best before: 180 days

TEMPERATURE: Transp./Warehouse/Sale MAX.: 7°C MIN.: 0°C **DISTRIBUTION:**Refrigerated transport

PACKAGING: vacuum

Expected use: Ready to eat for non-allergic to used ingredients consumers

Consumption recommendations: Open 10 minutes before used

ORGANOLEPTIC CHARACTERISTICS

Odour: Cured pleasant and characteristic aroma.
Color: From pink to purple in the thin part and shining aspect of the fat. Homogenous when cutting.
Flavor: Delicate and little salty. Texture: Homogenous

little fibrous. Externally non-dried.

MICROBIOLOGICAL CHARACTERISTICS

-Count Escherichia Coli: < 100 ufc/g
-Count Sthaphylococcus Aureus: < 100 ufc/g
-Presence Salmonella-Shigella: Ausencia en 25 g
-Count Clostridios Sulfito Reductores: < 100 ufc/g
-Presence Lysteria Monocytogenes: Ausencia en 25g

PHYSICO-CHEMICAL CHARACTERISTICS

Required to "SERRANO HAM" contained in "Publicación de Solicitud de Registro específico de SERRANO HAM" (98/c 371/03, DOCE de 01/12/98) and Reglamento (CE) nº 2419/1999 de la comisión de 12/11/99 (DOCE L7291/25 de 13/11/99).

Aqueous content (HDP*): Max.57%
Humidity gradient: 12%
Salt content: Max.15%
-Nitrates: Max.250ppm
-Nitrites: Max. 100ppm
- Total P₂O₅: <8000ppm

*Humidity of defatted product.

NUTRITIONAL VALUES (approximate

average values per 100g)

Energy value: 222 kcal 931 kJ

 Proteins:
 31,8 g

 Carbohydrates:
 1,1 g

 Fat:
 10,1g

REGULATION OF SERRANO HAM

Product has recourse to the denomination of Serrano Ham, fulfilling the minimum requirements: - Minimum weight by piece of 9.5Kg

- Minimum thickness of fat 0.8cms.
- Reception and the Salting, to an inner maximum temperature of 3° C
- Minimum time of treatment of 210 days
- Minimum decrease of 33% on the weight in fresh Maximum content in salt of a 15%
- Maximum watery content 57%
- Coloration of the rose to the red purple in the thin part, and brilliant in the fat. Homogenous to the cut.
- Delicate, little salty flavor and pleasant aroma
- Homogenous, little fibrous texture and without pastosidad nor softening. Our pieces are distinguished with mark of the Foundation of Serrano Ham. (Certification obtained by Embutidos Caseros Collell, S.L.U., on the part of the Communitarian Institute of Certification; Sabadell 23/04/01 Certificate no JS-033/10)"