

SPECIFICATION SHEET OF FINISHED PRODUCT

Square seasoned ham 16 cm half



General data on product

Trade Name	Commercial Name	Description Product on invoice	Product Code
Square seasoned ham 16 cm cut in half	Square seasoned ham 16 cm cut in half	Mattonella 16 cm a Metà di Prosc. Crudo	E013162
Packaging Mark	EAN 13Code	EAN 128 Code	Medium weight
	2 209199		± 2,6 Kg

Description of the process and of the product

Pork leg of origin EU, worked with cut "Parma", dry salted and seasoned for a period of approximately 9 months.

The color of the finished product is uniform red when cut, no infiltration or cavities, the smell and taste are typical seasoned meat, with moderate perception of salt, without rancid flavors, smooth texture and fibrous to chew.

Season	Expiration from date of production	Residual life upon delivery	Storage Conditions
≤9 months	180 days	120 days	+8°C
Ingredients	In the recipe	In the finished product	Origin
Pork leg	97,5%	94,5%	CE
Salt	2.5%	5,5%	Italy
Preservative E252	0.01%	0.001%	Italy

Value average Nutritional in 100g		Microbiological standards		Values chemical-physical average in 100g		Sensory profile	
Energy KJ	943	Coliformi totali ufc/g	1x10 ²	pH	6.0	Colour	Red and uniform at the cut
Energy Kcal	226	E.Coli ufc/g	1x10	Aw	≤0.93	Sapor	Slightly salty seasoned meat
Proteins g	27.0± 2.0	Staph. Aureus ufc/g	5x10 ²	Moisture	50.6	Odor	Pleasant
Fats g	12.0 ± 3.0	Clostridim Perfringens ufc/g	1x10	Ash	6.0	Aroma	Tenuous
Saturated fats g	4.8	Bacillus Cereus ufc/g	1x10			Taste	Delicately salty and aromatic
Sugars g	<1.0	Salmonella spp. ufc/25g	Absent			Consistency	Compact, free of porosity
Salt g	6.0 ±0.5	Listeria Monocytogenes ufc/1g	≤100			Good ratio fat/protein	55/45
Sodium g	2.4 ±0.2						
Fiber g	0						
Hygienic Sanitary Considerations:		The site has implemented a system of self-control through the HACCP method in accordance with Reg 852/2004					
		The site applies the limits in accordance with food safety criteria established by Reg 2073/2005					

Allergens and OGM

DIRECTIVES	Allergens	In the product	Cross Contamination
List of Allergens (Directive 2007/68/EC) Amendment of Annex III Bis	1-Cereals containing gluten	NO	NO
	2-Crustaceans and products thereof	NO	NO
	3-Eggs and products thereof	NO	NO
	4-Fish and products thereof	NO	NO
	5-Peanuts and products thereof	NO	NO
	6-Soybeans and products thereof	NO	NO
	7-Milk and products thereof (including lactose)	NO	NO
	8- Nuts and products thereof	NO	NO
	9- Celery and products thereof	NO	NO
	10-Mustard and products thereof	NO	NO
	11-Sesame seeds and products thereof	NO	NO
	12- Dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	NO	NO
	13. Lupin and products thereof.	NO	NO
	14. Molluscs and products thereof	NO	NO

GMO: The product does not contain ingredients that, in agreement with the EC Regulations n. 1829/2003 and EC n.1830/2003, requiring additional labelling as required by law.

Packaging and Logistics

Primary packaging	Type	Vacuum				
	Material	Film PA/PE				
Secondary Packaging and Palletizing	Type carton	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Americano	Modello A	Modello B	Jumbo	Cassaplast
	Size mm	Height: 150 Width: 245 Depth: 370	Height: 235 Width: 295 Depth: 394	Height: 245 Width: 395 Depth: 575	Height: 780 Width: 800 Depth: 1200	Height: 550 Width: 1100 Depth: 1100
	Tara Carton g	Weight: 300 g	Weight: 550 g	Weight: 850 g	Weight: 3500 g	Weight: 28000 g
	Pieces per Carton	-	2	12	1	-
	Cartons per layer	-	8	4	1	-
	Layers per Pallet	-	6	6	1	-
	Cartons per pallet	-	48	24	1	-
	Pieces per Pallet	-	96	288	60	-
	Total Height Bench cm	-	155	155	95	-

Mode of transport and storage

Transport	Transport Temperature	Storage	Storage Conditions
Refrigerated vehicle	+8°C	conditioned room	T°0/+8°C

REVIEW	DATE	ISSUE	VERIFICATION	APPROVAL
01	29/03/14	AQ	AQ	DIR