



PRODUCT CHARACTERISTICS

SEASONING: min 12 months

ROW MATERIAL: National pork leg P.P.

COLOR: Characteristic red, interspersed by the white of the fat

TASTE/SMELL: Delicate, characteristic.

WEIGHT: 6,5 - 8,5 kg

CONSUMPTION METHOD: Sliced

INGREDIENTS: PORK, SALT.

NUTRITIONAL VALUES

(per 100 g)

ENERGY (kcal / kj) 269 / 1127

PROTEINS (g) 25,9

LIPIDS (g) 18,3

CARBOHYDRATES (g) 0,3

WATER (ml) 50,3

PROSCIUTTO DI PARMA disossato

ONE OF THE MOST REPRESENTATIVE PRODUCTS OF THE "MADE IN ITALY", THE MOST APPRECIATED AND WELL KNOWN. IT IS PRODUCED ONLY WITH ITALIAN PORK AND SALT. IT IS HEALTHY, GENUINE, TASTY AND COMPLETELY NATURAL.

PRODUCT NAME	Prosciutto di Parma disossato
CODE	PR20
BRAND	Lucio Stefani
LOGISTIC EAN CODE	9803294784014
LOT EXPRESSION	Number
SEASONING MINIMUM	12 months
PHYSICAL FORM	Boneless leg, without femoral bone, cleaned in both fat and lean parts, "stampata" or "a pera".
STORAGE TEMPERATURE	Room temperature under 20°C and humidity under 85%
HANDLING UNIT	Packing
UNIT OF SALE	Packing
SANITARY IDENTIFICATION CODE	IT 9-605 L CE

PACKAGING			PACKING		
TYPE	GROSS WEIGHT	SIZE	TYPE	GROSS WEIGHT	SIZE LxLxH
Neutral film with label	6,5 - 8,5 kg	-	Cardboard box	13 - 17 kg	58,5x38,5x16,5 int

PALLET						
TYPE	PACKINGS PER LAYER	LAYERS PER PALLET	PACKINGS PER PALLET	Size LxWxH cm	GROSS WEIGHT	PROTECTION
EPAL pallet	4	5	20	120x80x70,5	260 - 340 kg	Wrapped with ribbon

MICROBIOLOGICAL CHARACTERISTICS		
PARAMETER	UM	RANGE OF ACCEPTANCE
Total Microbial with 32°C	Ufc/g	< 10000
Enterobacteriaceae	Ufc/g	< 100
E. coli	Ufc/g	< 50
Coagulase positive staphylococci	Ufc/g	< 100
Sulphite Reducing clostridia	Ufc/g	< 50
Salmonella spp	Ufc/ in 25 g	Absent
Lysteria Monocytogenes	Ufc/ in 25 g	Absent
Yeasts and molds	Ufc/g	< 1000

PHYSICAL AND CHEMICAL CHARACTERISTICS		
PARAMETER	UM	RANGE OF ACCEPTANCE
Humidity	%	< 60%
Proteins	%	> 20%
Lipids	%	From 20 to 30 %
Aw	1 - 0	< 0.92
Ph	1 - 14	6.0 (± 1)
Reductant sugar	%	< 0.1%
Salt (NaCl)	%	From 4.8 to 6.7 %

ALLERGENS
Gluten free
The product doesn't contain GMO; it is not produced starting from GMO and it doesn't contain products made starting from GMO. Accidental contaminations, technically unavoidable, don't exceed the limit set by the Reg. CE 1829/2003.