


COOKED HAM

PRODUCT TECHNICAL DATA SHEET Mod. 3 PG 04 Rev 3 03/12/2020

Commercial name	
Fat-free cooked ham	
Product Code 1040	
Manufacturing process	
<p>The meat is syringed with brine containing additive ingredients and then subjected to churning massage. Once the churning is finished, the meat is placed in specific molds for subsequent cooking in saturated steam ovens. Once this stage is completed, the products are taken to a cooling cell to be, once removed from the molds, vacuum-packed and pasteurized</p>	

PRODUCT DESCRIPTION	Adornment format. Average weight 8.5 kg
PACKAGING	Primary: aluminum polybag with label with lot coding and TMC
	Secondary: paperboard
PALLETIZING	Sales unit: paperboard
	Logistics unit: 30 parcels-5 parcels per layer x 6 layers. Pallet dimensions 120x80x20h

TMC AND STORAGE CONDITIONS	120 days at +2/4° C
TRANSPORT TEMPERATURE	Max +4° C
RAW MATERIAL CHARACTERISTICS	pork

INGREDIENTS	Pork 68%, water, starch, flavorings, salt, dextrose, gelling agent: E407, Antioxidant: E301, preservative: E250
MEAT ORIGIN	EU

MICROBIOLOGICAL CHARACTERISTICS (Reference values)	Total mesophytic bacterial load (ufc/g)	<10.000
	Enterobacteriaceae (ufc/g)	< 10
	E. coli (ufc/g)	< 10
	Stafilococchi coagulasi positive (ufc/g).	< 100
	Salmonella spp /25 g	Absent
	Listeria monocytogenes /25g	Absent

NUTRITIONAL CHARACTERISTICS (Reference values on 100g)	Energy (kcal/kj)	96/401
	Fats (g)	1,5
	of which saturated (g)	1
	Carbohydrates	5,1
	of which sugars (g)	1
	Proteins (g)	15,5
	Salt (g)	1,98

ALLERGENS	The product does NOT contain allergens (such as GLUTEN and lactose) listed in EU Reg. 1169/2011, regarding food allergens
GMO	The raw material and ingredients used in do not contain and are not derived from genetically modified organisms, in accordance with EC Regulations 1829/2003 and 1830/2003