

 www.salumiemmedue.it		PRODUCT DATA SHEET ST INT 16		COD.ART. 312	COD. ART. 1018
Mod. 3 PG 04 Rev 3 03/12/2020					
COMMERCIAL NAME:			SEASONED RAW HAM DEL CERRO		
PORK ORIGIN: 100% ITALIANO					
ITEM CODE	CODE EAN	DESCRIPTION	TIMING AND MODE OF STORAGE		
1018 N		SEASONED RAW HAM DEL CERRO WITH BONE NAZIONALE	TMC 36 months from date of manufacture Store in a cool dry place		
312	2349478	SEASONED RAW HAM DEL CERRO WITHOUT BONE SV	TMC 180 days from the date of packaging Store between +2°C / +4°C		
312ADD	2349478	SEASONED RAW HAM DEL CERRO WITHOUT BONE ORNAMENT SV			
112		RAW HAM SEASONED VACUUM CULATELLO CUT	TMC 240 days from the date of packaging Store between +2°C / +4°C		
113	2888713	SEASONED RAW HAM DEL CERRO WITHOUT BONE STEAK 1/2 CINNAMOM SV			
531		RAW HAM SEASONED CULATELLO CUT 1/2 SV			
532		SEASONED RAW HAM DEL CERRO WITHOUT BONE CINNAMOM SV			
PRIMARY PACKAGING SUITABILITY			The packaging used to package the products complies with the EC regulations (Reg. 1935/2004, Reg. 10/2011, Reg. 2023/2006 et seq.) and comply with Italian regulations (D.M. March 21, 1973 and as amended, DPR 777/82). Based on the documentation received from our suppliers we point out the absence of some hazardous substances: phthalates (DINP, DIDP, DEHP, DIBP), heavy metals, latex, epoxy derivatives , bisphenol A, PVC-PVDC and others chlorinated polymers, nanoparticles.		
BOXES AND PALLETS		DEFINED IN LOGISTICS SHEET			
ORGANOLEPTIC CHARACTERISTICS					
At the foot of Mt. Li Foj, at 1,000 m above sea level, lies the factory for the production of the prince of the table, the raw ham " del Cerro" obtained from the careful selection of the thighs of heavy Italian pigs, salted according to the ancient peasant tradition, with the use of salt as the only preservative. A wise seasoning of at least 16 months becomes essential to express an intense and delicate flavor with an ancient taste.					
INGREDIENTS					
Pork leg, salt.					

USAGE TIPS FOR PRODUCTS VACUUM AND ATM	Store in a cool, dry place. Vacuum packed do not puncture.	
Average nutritional values per 100 g of product	Energy value 287 Kcal; 1176 KJ Fat 17 g of which saturated fat 5.4 g Carbohydrates 0 g of which sugars 0 g Protein 33 g Salt 5 g	
ALLERGENS	Absence of allergens (list in annex. II Reg. 1169/11/EC as amended). Product Gluten-free, lactose-free and milk protein-free.	
PHYSICAL CHARACTERISTICS AND MICROBIOLOGICAL	Analytical Determinations	Normative References/Bibliographic Source.
	AW	Reg Ce 2073/2005 e s.m.i
	Count Escherichia coli beta glucuronidasi-positiva	Piedmont Region " Microbiological criteria for food products" - Annex 1 - Technical protocol Rev. 4/2017
	Research Salmonella spp	Reg Ce 2073/2005 e s.m.i
	Research Listeria monocytogenes	Reg Ce 2073/2005 e s.m.i
APPROVED BY RGSA	08/03/24	