



Art. 0281

Label subject to amendments
for legal or graphics changes.



Prosciuttificio Faleria srl

Office and facility:

via Faleriense a Valle, 15/A
63837 Falerone (FM) Italy
Tel. e Fax +39 0734 710693
info@prosciuttificiofaleria.it
www.prosciuttificiofaleria.it

Production facilities of
contractors are in areas
authorized by the D.O.P.
Control Body.

Prosciutto
PARMA D.O.P.
with bone

Prosciutto PARMA D.O.P. with bone

Product code: **Art. 0281** PROSCIUTTO DI PARMA D.O.P. with bone. Certified by a Control Body authorized by the Ministry of Agriculture, Food, Forestry and Tourism.



DESCRIPTION

Prosciutto with bone, 7.8 to 8.5 kg, covered with lard in the part without rind. Specific size for an order can be agreed.

GENERAL CHARACTERISTICS

Cutting and shaping: roundish outer shape: without the distal part (foot), No external imperfections to affect the product image, except the uncovered muscle beyond the top of the femur (noce) up to 6 cm (short trimming).

Raw material: selected for D.O.P. production from regions authorized by the Control Body.

ORGANOLEPTIC CHARACTERISTICS

Taste and smell: meat with a delicate and sweet taste, with a fragrant and characteristic aroma.

Colour: uniform between pink and red, interspersed with pure white fatty parts.

OTHER CHARACTERISTICS

Ageing: minimum 12 months; specific ageing for an order can be agreed.

Ingredients: pork leg, salt. No allergenic substances in accordance with EC Dir. 2003/89 and the lard for covering the prosciutto is gluten-free.

Processing: in facilities in areas authorised by the Control Body, selected and qualified as suppliers in the quality management manual.

Microbiological and chemical requirements: compliance with current regulations for food hygiene. Analysis results of samples by third parties as per the sampling plan in the Control Manual are available at our registered office.

Traceability: compliance with EC Regulation 178/2002. The production batch is indicated by the manufacturer with a code and is noted in the commercial document.

Storage: remove from cardboard, preferably keep hanging in a cool place, dry and protected from the light at 14° to 18° C with a relative humidity of 50% to 60%. With these precautions the product maintains its organoleptic characteristics for 180 days from the date of packaging.

Packaging:

Primary Packaging	Bulk
Secondary Packaging	Food carton
Pieces per carton	2
Carton size (cm)	59x39x18 (WxDxH)
Pallets (Epal)	80x120x108 (LxWxH)
Packages per pallet	20
Packages per layer	4
Max. layers per pallet	5

Transport: by carrier, in compliance with the specific needs of product protection.

Controls: carried out at the supplier's facility as provided for in our Quality management self-monitoring and food safety manual in accordance with UNI EN ISO 22000: 2005.

COMPANY WITH
FOOD SAFETY
MANAGEMENT SYSTEM
UNI EN ISO 22000: 2005

CSQA CERTIFICATE
NO. 37757

IQNET REGISTRATION
IT 97454

Prosciuttificio Faleria srl

Office and facility:

via Faleriense a Valle, 15/A
63837 Falerone (FM) Italy
Tel. e Fax +39 0734 710693
info@prosciuttificiofaleria.it
www.prosciuttificiofaleria.it

Production facilities of
contractors are in areas
authorized by the D.O.P.
Control Body.

This product data sheet is intended for information only, for more details refer to the technical sheet.

