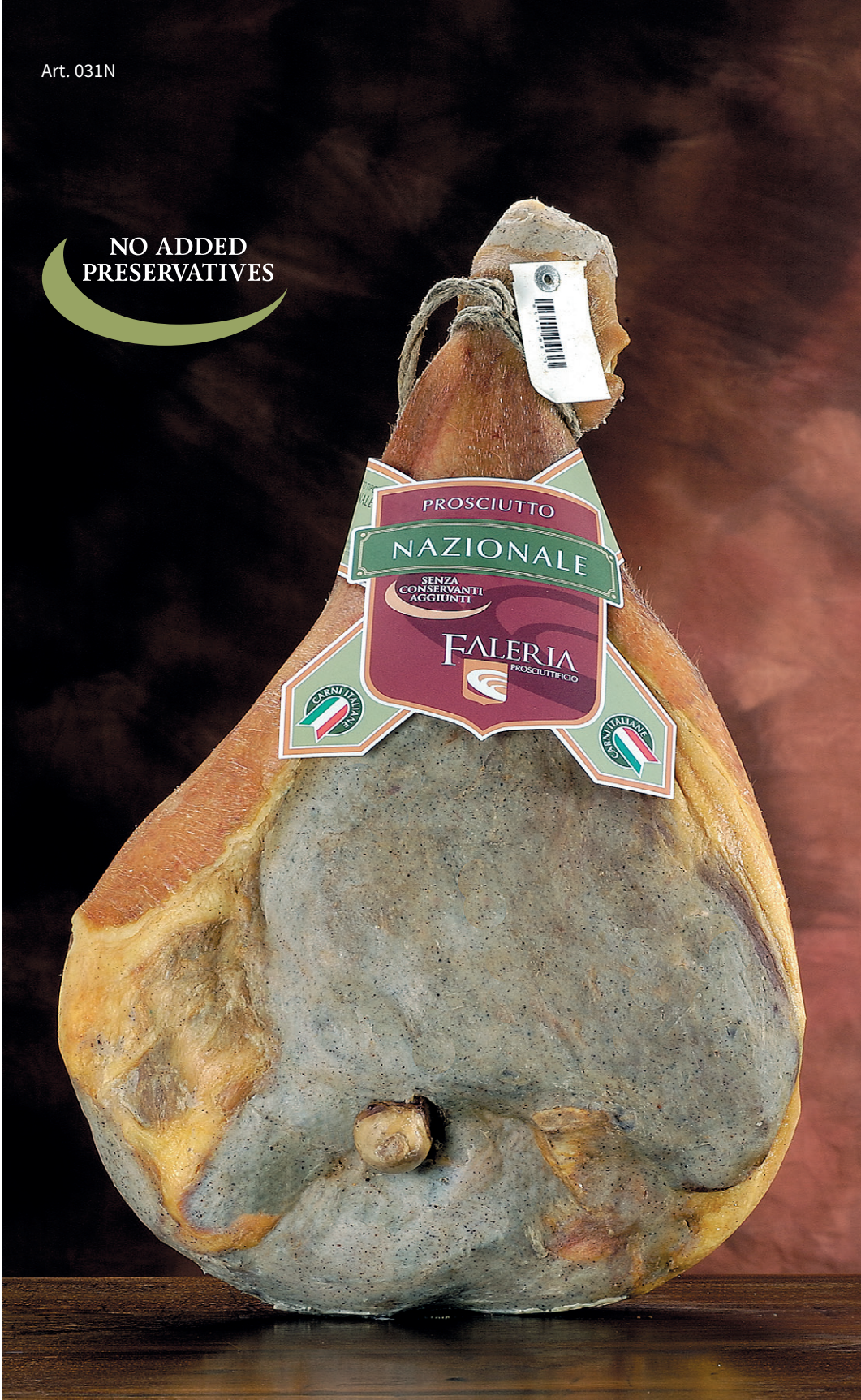




Art. 031N

**NO ADDED
PRESERVATIVES**

Label subject to amendments
for legal or graphics changes.



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Prosciutto
NAZIONALE
with bone



Prosciutto NAZIONALE with bone

Product code: **Art. 031N** Nazionale "FALERIA" prosciutto – with bone.



DESCRIPTION

Prosciutto with bone between 8.5 and 9.5 kg, covered with lard in the part without rind. Specific size for an order is possible.

GENERAL CHARACTERISTICS

Cutting and shaping: from a leg of pork, the muscle with the femur, tibia and fibula bones. Rind removed in the anterior medial part of the thigh, with a very wide cut from the articulation of the cuff to the base. Trimmed and rounded into the classic "pear" shape and the protrusion limited by the bone (noce).

Appearance: Typical appearance with no holes or gaps, no seepage, compact and well cleaned to ensure little waste and high yield. The slice is homogeneous, compact and when cut is soft and fragrant.

Raw material: for typical production is the leg of a heavy, Italian, adult pig, except for boars and sows with the birth farm and slaughterhouse label clearly legible on the back. It has white external fat and a cover of limited thickness.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: seasoned with a semi-sweet taste on the palate and a refined and pleasant perfume.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 13 months; specific ageing for an order is possible.

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

Processing: traditional methods with the help of highly advanced technology. No methods involve the use of additives and/or fast drying with hot air and/or ionising treatment.

Microbiological and chemical requirements: compliant with current regulations on food hygiene. Analysis results of the samples from the product as per the sampling plan in the Control Manual are available at our registered office. Sampling entrusted to an accredited external laboratory.

Traceability: in compliance with EC Regulation No 178/2002.

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

Packaging:

Primary Packaging Vacuum packed

Secondary Packaging Food carton

Pieces per carton 2

Carton size (cm) 60x39x18 (WxDxH)

Pallets (Epal) 80x120x110 (WxDxH)

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.

Control: Quality management control and food safety manual in compliance 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

Seasoned raw prosciutto
D. M. Attività Produttive
21/09/05 art.10

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