



Art. 035

NO ADDED
PRESERVATIVES

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



Prosciutto Marchigiano
NOSTRANINO
with bone

Prosciutto Marchigiano NOSTRANINO with bone

Product code: Art. 035 “Nostranino FALERIA” Marche prosciutto - with bone.
Nostranino is a small cut prosciutto intended for sale whole.



Prosciutto Marchigiano
NOSTRANINO
with bone and pepper
(available on order)



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

DESCRIPTION

Prosciutto with bone between 7.0 and 8.0 kg for sale whole, covered with lard in the part without rind. Specific size for an order can be agreed.

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 typical “Marche” very wide cut from the articulation of the cuff to the base. Trimmed and rounded with the classic “pear” shape and the protrusion limited by the bone.

Appearance: Typical for the product with no holes or gaps, no seepage, compact and well cleaned to ensure little waste and high yield. The slice is homogeneous, compact and does not stick when slicing.

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: genuine local semi-sweet taste, intense and pleasant scent, typical aged sensation on the palate, good aromatic persistence and balanced salting.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 11 months; specific ageing for an order can be agreed.

Ingredients: pork leg, salt, seasoning, sugar. 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 in Marche Region which has an ideal climate for such products. No methods involve the use of additives and/or fast drying with hot air and/or ionizing 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. The production batch is printed in ink on the prosciutto ‘gambuccio’, the code indicates the week seasoning begins and the supplier. The batch is noted on the commercial document.

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	Bulk
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.

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