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Art. 041N

NO ADDED
PRESERVATIVES



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
NAZIONALE
washed, deboned flat style,
pressed, vacuum-packed



Prosciutto

NAZIONALE

washed, deboned flat style, pressed, vacuum-packed

Product code: **Art. 041N** "FALERIA" prosciutto from Marche – deboned flat style, washed.



DESCRIPTION

Deboned prosciutto between 7.0 and 8.0 kg washed*, deboned flat style*, pressed, vacuum-packed. Specific size for an order is possible.

CARATTERISTICHE GENERALI

Cutting and shaping: from a leg of pork, the muscle with the femur, tibia and fibula bones, partially covered with rind 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 to the classic "pear" shape, with a relatively short cut.

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 is soft and fragrant when cut.

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.

Deboning: carried out by subcontractors with suitable CE mark and selected according to the internal quality system procedure.

Basic process: *washing to remove lard and impurities, cutting the cuff and removing the hip; *deburring and extracting the bone flat style which requires an incision in about half the ham, allowing the bone to be removed; stitching and pressing on moulds depending on the size; vacuum packing and wrapping with mopen netting.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: seasoned and semi-sweet on the palate, intense and pleasant scent.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 12 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 ionizing treatment.

Microbiological and chemical requirements: comply with current regulations on food hygiene. Analysis results of the samples 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: at 0° to 4° C maintains its organoleptic characteristics for 180 days from packaging the deboned product.

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.