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

Prosciutto
PARMA D.O.P.
washed, deboned flat style,
pressed, vacuum-packed

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Product code: **Art. 045** PARMA PROSCIUTTO D.O.P. Certified by a Control Body authorized by the Ministry of Agriculture, Food, Forests and Tourism.



DESCRIPTION

Deboned prosciutto between 7.0 and 8.5 kg washed*, deboned flat style*, pressed, vacuum-packed. 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 DOP from permitted regions.

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 moplen netting.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: delicate and sweet taste with fragrant and characteristic scent.

Colour: pink to red with pure white fat.

OTHER CHARACTERISTICS

Ageing: minimum 16 months. Specific ageing for an order can be agreed.

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

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

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.

Traceability: in compliance with EC Regulation No 178/2002. The production batch and the supplier are noted on the commercial document.

Storage: at 0° to 4° C maintains its organoleptic characteristics for 180 days from the date of packaging.

Packaging:

Primary Packaging	Bulk bags in PE
Secondary Packaging	Food carton and Moplen netting
Pieces per carton	2
Carton size (cm)	59x39x15 (WxDxH)
Pallets (Epal)	80x120x92 (WxDxH) Packaging
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

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