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Production facilities of contractors are in areas authorized by the I.G.P. Control Body.

Prosciutto  
**NORCIA I.G.P.**  
washed, deboned flat style,  
pressed, vacuum-packed

*Product code: Art. 048* Prosciutto NORCIA IGP, deboned. Certified by the Control Body authorized by the Ministry of Agriculture, Food, Forests and Tourism.



#### DESCRIPTION

Deboned prosciutto between 7.0 and 8.0 kg washed\*, deboned flat style\*, pressed, vacuum-packed. 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 very wide cut from the articulation of the cuff to the base. Trimmed and rounded to no more than 6 cm above the bump, to give the classic “pear” shape.

**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:** selected under IGP provisions, Italian, with the birth farm labelled.

**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:** agreeable but not salty taste, typical, lightly spiced scent.

**Colour:** pink to red.

#### OTHER CHARACTERISTICS

**Ageing:** minimum 12 months. Specific ageing for an order can be agreed.

**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:** facility in authorised areas selected and qualified as suppliers in the quality control manual.

**Microbiological and chemical requirements:** compliant 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.

**Traceability:** in compliance with EC Regulation No 178/2002. The production batch is indicated by the supplier with their code and noted on the commercial document.

**Storage:** at 0° to 4° C maintains its organoleptic characteristics for 180 days from deboning packaging.

#### Packaging:

Primary Packaging	Vacuum packed
Secondary Packaging	Food cartons
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

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