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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 rounded,  
pressed, vacuum-packed

# Prosciutto PARMA D.O.P.

washed, deboned rounded, pressed, vacuum-packed

Product code: **Art. 51** 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 rounded\*, 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 production 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 (rounded 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 aroma.

**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 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 is 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.**