



Art. 085

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

Sgambato nazionale
IL PICENO

Deboned and seasoned pork leg

Deboned and seasoned pork leg

IL PICENO

larded

Product code: **Art. 085** Pork thigh deboned and seasoned IL PICENO. Sgambato Nazionale FALERIA, larded.



DESCRIPTION

Deboned seasoned prosciutto between 6.8 and 8.0 kg larded where not covered with rind. Specific size for an order can be agreed.

GENERAL CHARACTERISTICS

Cutting and shaping: opened when fresh with a deep cut in the junction between the rump and the head of the femur (open vein) giving its name in jargon as “sgambato”.

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: savoury and slightly salty, with a seasoned scent.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 8 months. Specific ageing can be agreed with an order.

Ingredients: pork leg, salt, garlic, seasoning, spices. 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: 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. The production batch is given a code by the supplier and 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)	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.

NO ADDED
PRESERVATIVES



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.