



Label subject to amendments for legal or graphics changes.



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

Prosciutto
SAN DANIELE D.O.P.
 washed, deboned flat style,
 pressed, vacuum packed

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Product code: **Art. 161** San Daniele DOP prosciutto, deboned.



DESCRIPTION

Prosciutto di San Daniele D.O.P., deboned. Certified by a Control Body authorised by the Ministry of Agriculture, Food, Forestry and Tourism.

Protected Designation of Origin pursuant to Law No. 30/90 and EC Regulation No. 1107/96.

PRODUCTION FACILITIES

Facilities in areas authorised by the D.O.P. Specification.

FOOD SAFETY

Prosciuttificio Faleria srl has a Food Safety Management System certified in compliance with UNI EN ISO 22000:2005.

PRODUCT CHARACTERISTICS (as required by the Specification)

Ageing: prosciutto matured over 13 months. Specific ageing can be agreed for an order.

Presentation: prosciutto deboned, flat style, washed, pressed and vacuum packed.

Size: > 7 Kg. Specific size for an order can be agreed.

Colour: uniform between pink and red, interspersed with pure white fatty parts.

Taste and smell: meat with a sweet, pleasant taste and a fragrant aroma characteristic of San Daniele prosciutto.

Cutting and shaping: regular, roundish, prosciutto shape.

RAW MATERIALS

Pig legs, excluding boars and sows, as indicated in the Specification.

The meat comes from healthy animals properly slaughtered and processed as provided for in European Community legislation.

The product, as certified by our suppliers, is free from hormonal residues and any residues are within the legal limits.

Origin: The raw material comes from a geographical area defined by the Specification.

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.