



Label subject to amendments
for legal or graphics changes.

Art. 303



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

Production facility:

loc. Pian di Pieca, snc
62026 San Ginesio (MC) Italy
Tel. +39.0733.694460
Fax +39.0733.694070
montiazzurri@tiscali.it

Prosciutto

NOSTRANO

washed, deboned flat style,
pressed, vacuum-packed



Prosciutto NOSTRANO

washed, deboned flat style, pressed, vacuum-packed

Product code: **Art. 303** Prosciutto NOSTRANO deboned. Legal definition ‘raw seasoned prosciutto’ Article 10 et seq of Ministerial Decree on Productive Activities 21 September 2005.

DESCRIPTION

Deboned prosciutto between 6.8 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 a typical “Marche” very wide cut from the articulation of the cuff to the base. Trimmed and rounded into the classic “pear” shape, with the protrusion limited by the femur head, or “noce”.

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.

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) 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 wrapped in mopen netting.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: semi-sweet on the palate, with a delicate seasoned aromatic scent.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 11 months. Specific ageing can be agreed for an order.

Ingredients: pork leg, salt, seasoning, aromatic spices, sugar. 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 an ideal climate for such products. No methods involve ionizing treatments.

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. Sampling entrusted to an accredited external laboratory.

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

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

Packaging:

Primary Packaging	Vacuum packed in PE
Secondary Packaging	Food carton and mopen netting
Pieces per carton	2
Carton size (cm)	59x39x15 (WxDxH)
Pallets (Epal)	80x120x95 (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

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

Production facility:

loc. Pian di Pieca, snc
62026 San Ginesio (MC) Italy
Tel. +39.0733.694460
Fax +39.0733.694070
montiazzurri@tiscali.it

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