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Art. 505

NO ADDED
PRESERVATIVES



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Seasoned Mec

SAN LIBERATO
with bone



COMPANY WITH
FOOD SAFETY
MANAGEMENT SYSTEM
UNI EN ISO 22000: 2005

CSQA CERTIFICATE
NO. 37757

IQNET REGISTRATION
IT 97454

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Seasoned Mec SAN LIBERATO with bone

Product code: Art. 505 Prosciutto Mec SAN LIBERATO with bone. Legal definition
'raw seasoned prosciutto' per Article 10 et seq. of Ministerial Decree of 21 September 2005.

DESCRIPTION

Prosciutto with bone between 6.5 and 7.2 kg, covered with lard on the part without rind.
Specific size for an order is possible.

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 and 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, EU sourced, with white external fat of limited thickness.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: semi-sweet, with a characteristic well-seasoned scent.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 7 months; specific ageing for an order is possible.

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: 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: 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 branded on the back of the prosciutto, the code indicates the week seasoning begins and the supplier. The batch is noted on the commercial document (year/week/supplier number).

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)
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.

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