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Art. 510

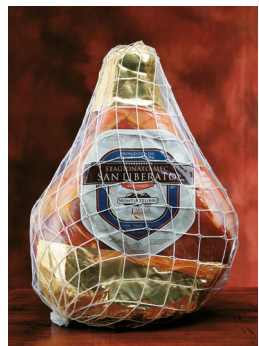
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PRESERVATIVES



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Seasoned Mec
SAN LIBERATO
washed, deboned flat style,
pressed, vacuum-packed



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

CSQA CERTIFICATE
NO. 37757

IQNET REGISTRATION
IT 97454

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Product code: **Art. 510** Prosciutto MEC “SAN LIBERATO DEI MONTI AZZURRI” deboned flat style, washed.

DESCRIPTION

Deboned prosciutto between 5.8 and 6.2 kg washed*, deboned flat style*, pressed, vacuum-packed. 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, 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 EU sourced, with white external fat 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 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 wrapped in mopen netting.

ORGANOLEPTIC CHARACTERISTICS

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

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

Packaging:

Primary Packaging	Vacuum packed
Secondary Packaging	Food carton
Pieces per carton	2
Carton size (cm)	60x39x15 (WxDxH)
Pallets (Epal)	80x120x100 (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.