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Art. 721

SENZA
CONSERVANTI
AGGIUNTI



Prosciuttificio Faleria srl

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Production facility:

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Seasoned pork leg
GINESINO
deboned, with lard



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

CSQA CERTIFICATE
NO. 37757

IQNET REGISTRATION
IT 97454

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Seasoned pork leg

GINESINO

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Product code: **Art. 721** Leg of pork, deboned and seasoned 'IL GINESINO DEI MONTI AZZURRI' – with lard.

DESCRIPTION

Prosciutto block between 5.8 and 6.7 kg covered with lard in the part without rind.
Specific size for an order can be agreed.

GENERAL CHARACTERISTICS

Cutting and shaping: from a leg of pork, fresh with all bones removed (femur, tibia, fibula, 'occhialino', hip). with a deep cut in the joint between the rump and the femur head (opened vein), shank (muscle) removed.

Appearance: Typical of the product, square "block" shape, compact with high rump, rounded to allow tall and regular slices with little waste and high product yield.

Raw material: for typical production is EU sourced, with white external fat of limited thickness.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: sweet, soft and fragrant on the palate, with an intense and pleasant aroma.

Colour: red to bright red.

OTHER CHARACTERISTICS

Ageing: minimum 7 months. Specific ageing can be agreed for an order.

Ingredients: pork leg, salt, seasoning, 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 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: 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)	60x39x16 (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.