



Label subject to amendments
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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: processed
by qualified third parties.

FIOCO DI PROSCIUTTO

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Product code: **Art. 745** Seasoned Fiocco di Prosciutto Nazionale Faleria.



DESCRIPTION

Piece of prosciutto >2 kg. wrapped in food-grade netting of 100% polyamide yarn one side is covered by rind while the other has lard. Specific size for an order can be agreed.

GENERAL CHARACTERISTICS

Cutting and shaping: the leaner part of the prosciutto (without the bone after the first cut, which is the 'culatello') trimmed and given a pear-shape.

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. It has white external fat and a cover of limited thickness.

ORGANOLEPTIC CHARACTERISTICS

Taste and smell: on the palate it is sweet and delicate with an intense aroma.

Colour: bright red to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 6/7 months. Specific ageing can be agreed with an order.

Ingredients: front muscle of the pork leg, salt. There are no allergenic substances in accordance with EC Dir 2003/89 and the lard used for covering the prosciutto is gluten-free.

Processing: by qualified subcontractors. 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.

Control: Quality management and food safety manual in accordance with UNI EN ISO 22000: 2005. Sampling entrusted to an accredited external laboratory.

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

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 with elastic netting
Secondary Packaging	Food carton
Pieces per carton	4
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.

NO ADDED
PRESERVATIVES



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.