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Production: processed by qualified third parties.

**CULATTA**  
 with pork rind nazionale Faleria

# CULATTA

with pork rind nazionale Faleria

Product code: **Art. 746** CULATTA with pork rind nazionale Faleria.



## DESCRIPTION

Product between 5 and 6 kg, wrapped in a food-grade 100% polyamide net. One side is covered by the rind while the other side is lard. Specific size for an order can be agreed.

## GENERAL CHARACTERISTICS

**Cutting and shaping:** made up of the best part of the prosciutto (heart of the hind leg, deboned and the nerve 'fiocchetto' removed, then trimmed and formed into a "pear" with a small bone shaped like a shell, or 'alsotta' in jargon.

**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:** sweet on the palate and delicate with an intense aroma.

**Colour:** bright to deep red.

## OTHER CHARACTERISTICS

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

**Ingredients:** rear 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:** comply 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.

**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 in elastic netting
Secondary Packaging	Food carton
Pieces per carton	4
Carton size (cm)	59x39x18 (WxDxH)
Pallets (Epal)	80x120x108 (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.

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.**