

Art. 747

NO ADDED
PRESERVATIVES



Label subject to amendments
for legal or graphics changes.



Prosciuttificio Faleria srl
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Stabilimenti di produzione:
Lavorato presso terzisti
qualificati.

CULATTA
with rind nazionale Faleria
pressed, vacuum packed

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Product code: **Art. 747** CULATTA with rind nazionale Faleria – vacuum packed.



DESCRIPTION

Product between 4.8 and 6 kg, whole, knife cleaned, without the hip bone, pressed, vacuum packed. Specific size for an order can be agreed.

GENERAL CHARACTERISTICS

Cutting and shaping: made from the best part of the prosciutto (heart of the hind leg), deboned and 'fiocchetto' removed, trimmed and formed like a pear.

Appearance: typical of 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 12 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: 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.

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 PE sacks with aluminium band
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.

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

CSQA CERTIFICATE
NO. 37757

IQNET REGISTRATION
IT 97454

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Production: processed
by qualified third parties.

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