



**NO ADDED  
PRESERVATIVES**



**Prosciuttificio Faleria srl**  
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Slicing: by a specialised  
service.

Prosciutto  
**MARCHIGIANO**  
RISERVA 20 MONTHS  
*sliced*

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Product code: **Art. 802** Prosciutto Marchigiano Faleria Riserva 20 Months - Sliced.

Legal definition: "cured raw prosciutto" Article 10 et seq. of the Ministerial Decree on production activities of September 21, 2005.



**DESCRIPTION**

Tray of 25x19 cm. with a modified atmosphere (100% nitrogen with oxygen residue of less than 0.25%), variable weight of about 100 grams, each with 9 wavy slices with about 1 cm of visible fat unless otherwise requested.

**GENERAL FEATURES**

**Cutting and shaping:** (before slicing) rind removed as a typical local "Marche" cut, trimmed and rounded into a classic "pear" shape and the projection of up to 4/5 fingers from the head of the femur.

**Raw material:** for typical production is the thigh of a heavy, Italian, adult pig, except for boars and sows.

**ORGANOLEPTIC CHARACTERISTICS**

**Taste and smell:** savoury but not salty on the palate, with an intense aroma of seasoning.

**Colour:** from bright to intense red.

**OTHER CHARACTERISTICS**

**Ageing:** over 20 months.

Ingredients: pork leg, salt, seasoning, sugar. No allergenic substances in accordance with EC Dir. 2003/89, 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 ionising treatment.

**Slicing:** by a qualified third party.

**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. 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:** between 2° and 5° C will maintain its characteristics for 90 days from the date of packaging.

**Packaging:**

Primary Packaging 25x19 cm tray with a sealing film

Secondary Packaging Food Carton

Pieces per carton 12

Carton size (cm) 26x20x20.5 (WxDxH)

Pallets (Epal) 80x120x108 (WxDxH)

Packages per pallet 144

Packages per layer 18

Max. layers per pallet 8

**Transport:** by carrier, in accordance 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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**This product data sheet is intended for information only, for more details refer to the technical sheet.**