



Art. 032

NO ADDED  
PRESERVATIVES

Label subject to amendments  
for legal or graphics changes.



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PROSCIUTTO  
**MARCHIGIANO**  
RISERVA 18 MONTHS  
with bone

# PROSCIUTTO MARCHIGIANO RISERVA 18 MONTHS with bone

Product code: **Art. 032** "FALERIA" prosciutto from Marche - with bone - Riserva 18 months.



Seasoned raw prosciutto  
D. M. Attività Produttive  
21/09/05 art.10

NO ADDED  
PRESERVATIVES



COMPANY WITH  
FOOD SAFETY  
MANAGEMENT SYSTEM  
IN COMPLIANCE WITH  
BRC AND IFS STANDARDS



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## DESCRIPTION

Prosciutto with bone between 9.6 and 10.5 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, the muscle with the femur, tibia and fibula bones. Rind removed in the anterior medial part of the thigh, with a typical "Marche" very wide cut from the articulation of the cuff to the base. Trimmed and rounded to the classic "pear" shape and the protrusion limited by the bone.

**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 during cutting.

**Raw material:** for typical production is the leg of a heavy, Italian, adult pig, except for boars and sows with the birth farm and slaughterhouse label clearly legible on the back. It has white external fat and a cover of limited thickness.

## ORGANOLEPTIC CHARACTERISTICS

**Taste and Smell:** genuine local semi-sweet taste, intense and pleasant scent, typical aged sensation on the palate, good aromatic persistence and balanced salting.

**Colour:** bright to deep red.

## OTHER CHARACTERISTICS

**Ageing:** minimum 18 months; specific ageing for an order can be agreed.

**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 ionising treatment.

**Microbiological and chemical requirements:** comply with current regulations on food hygiene. Analysis results of the samples from the product 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 printed in ink on the prosciutto 'gambuccio', the code indicates the week seasoning begins and the supplier. The batch is 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
Secondary Packaging	Food carton
Pieces per carton	2
Carton size (cm)	60x39x18 (WxDxH)
Pallets (Epal)	80x120x110 (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 BRC and IFS standards.

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