

Art. 041



Label subject to amendments for legal or graphics changes.

NO ADDED PRESERVATIVES



**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

PROSCIUTTO  
**MARCHIGIANO**  
washed, deboned flat style,  
pressed, vacuum-packed

# PROSCIUTTO MARCHIGIANO

washed, deboned flat style, pressed, vacuum-packed

Product code: **Art. 041** "FALERIA" prosciutto from Marche - deboned.



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

Deboned prosciutto between 7.0 and 8.0 kg washed\*, deboned flat style\*, pressed, vacuum-packed. Specific size for an order is possible.

## 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 into the classic "pear" shape, with a relatively short cut.

**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, with the birth farm and slaughterhouse label clearly legible on the back. It has white external fat and a cover of limited thickness.

**Deboning:** carried out by subcontractors with suitable CE mark and selected according to the internal quality system procedure.

**Basic process:** \*washing to remove lard and impurities, cutting the cuff and removing the hip; \*deburring and extracting the bone (flat style) which requires an incision in about half the ham, allowing the bone to be removed; stitching and pressing on moulds depending on the size; vacuum packing and wrapping in mopen netting.

## 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 12 months; specific ageing for an order is possible.

**Ingredients:** pork leg, salt, sugar, seasoning. 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 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. 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:** at 0° to 4° C maintains its organoleptic characteristics for 180 days from packaging the deboned product.

## Packaging:

Primary Packaging	Vacuum packed
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.**