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NO ADDED PRESERVATIVES



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PROSCIUTTO
MARCHIGIANO
 knife cleaned, deboned flat style,
 pressed, vacuum-packed

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Product code: **Art. 042** "FALERIA" prosciutto from Marche – knife cleaned, deboned flat style



DESCRIPTION

Deboned prosciutto between 7.0 and 8.0 kg knife cleaned*, deboned flat style*, pressed, vacuum-packed. 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 into the classic "pear" shape, with a relatively short cut.

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, 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: *cleaning with a knife 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 with moplén netting.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: genuine local semi-sweet taste, with a typical aged sensation on the palate, lightly spiced but mainly delicate, a good persistent aroma and balanced salting.

Colour: bright to deep red.

OTHER CHARACTERISTICS

Ageing: minimum 12 months. Specific ageing for an order can be agreed.

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: compliant 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: at 0° to 4° C maintains its organoleptic characteristics for 180 days from deboning packaging.

Packaging:

Primary Packaging Vacuum packed

Secondary Packaging Food carton

Pieces per carton 2

Carton size (cm) 60x39x15 (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 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



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

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