Standard for finished product

Standard n.

Revision date: 08/01/2019

Name

Cured ham without bone, pressed and cleaned



1) DEFINITION AND PRODUCT PRESENTATION:

The product derives from deboned Duroc hams that come from European countries (Netherlands), properly seasoned with tradition methods.

Ingredients: pork hams (Duroc), salt

SEASONING: min. 12-14 months

2) REQUIREMENTS FOR PROCESSING

Deboning: pulled out from sideway
 Cleaning: "lively" cleaned with knife
 Shaping: pressed, ham-shaped stamp

3) PACKAGING

The product is vacuum packaged by means of thermoforming machine, then placed into cartons.

Pieces per carton: 1 pc

Average carton: variable

4) ORGANOLEPTIC REQUIREMENTS:

Taste: sweet, pleasant, fragrant aroma typical of lean ham.

Smell: typical delicately aromatic smell of well-cured ham, with no defects related to rancidity or feedstuffs, no defects related to veins and shank.

Appearance/color: the color is uniform between pink and red at the cut, characterized by pure white of fatty parts, with no infiltrations and no superficial crust.

Lower part (feet) must not have brownish-color. Fat must be soft yellowish.

5) CHEMICAL-PHYSICAL REQUIREMENTS

Weight for single piece 7,0-7,5 kg Fat thickness max 1,5/2 cm

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6) TOLERANCE DUE TO SOME DEFECTS

Presence of small hematomas / broken capillaries Max 10 %
Non-uniform cut absent
Tyrosine crystals absent
Atypical cracks absent

Atypical color absent
Cleaning defects Max 10 %

7) MICROBIOLOGICAL REQUIREMENTS

Salmonella	(U.F.C. / 25g)	Absent
Listeria monocytogenes	(U.F.C. / g)	< 100

8) CHEMICAL ANALYSIS (average values)

Conducted tests Unit measure Values Aw ≤ 0.92

Nutrition facts

Conducted tests	Unit measure	Values
Energy content	Kcal/100g	228
	Kj/100g	952
Fat	g / 100g	14
Of which saturated fatty acids	g / 100g	6,0
Carbohydrates	g / 100g	0
Of which sugar	g / 100g	0
Proteins	g / 100g	26
Salt	g / 100g	6,0

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9) GMO and Allergens

Based on the declarations of the raw material suppliers, the ingredients used are free from substances that, in agreement with EC Regulations n ° 1829/2003 and 1830/2003, they must be labelled as genetically modified or coming from GMOs and from substances defined allergenic or derived from them (with reference to Annex II of the EU Regulation 1169/2011).

Inside the plant, no products derived from GMOs are storage and processed or included on the lists of substances considered as allergenic.

10) MAXIMUM STORING TIME

Best before: see product label

6 months (180 days)

12 months (360 days) with HPP Treatment (additional cost 0,80 €/kg)

11) STORAGING

Store in a dry, cool place: see product label

From $4^{\circ} C > 7^{\circ} C$

Do not pierce the packaging.

12) OTHER AUSILIAR MATERIALS INTO CONTACT

All packaging materials intended for direct contact with the product are for food-contact use.

13) SEASONING plants

Plant	Location	CE plant number
Prosciuttificio il Conte S.r.l.	Via Sant'Ambrogio 4	IT 2086-L CE
	43020 BAZZANO (PR)	
	Comune di Neviano degli Arduini	
	Italy	

Alcar Uno spa

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14) PACKAGING

Carton sizes Length x Width x Height mm	390x290x128 / 300 gr	Brown color (photo)
Pieces per carton	1	
Cartons per layer	8	
Layers per pallet	10	
Product code	xxxxxxxx	
Cartons per pallet	80	
Type/sizes pallet	Euro 1200x800x150 mm	
EAN Code	XXXXXXXX	
Average net weight per pallet	± 600 Kg	



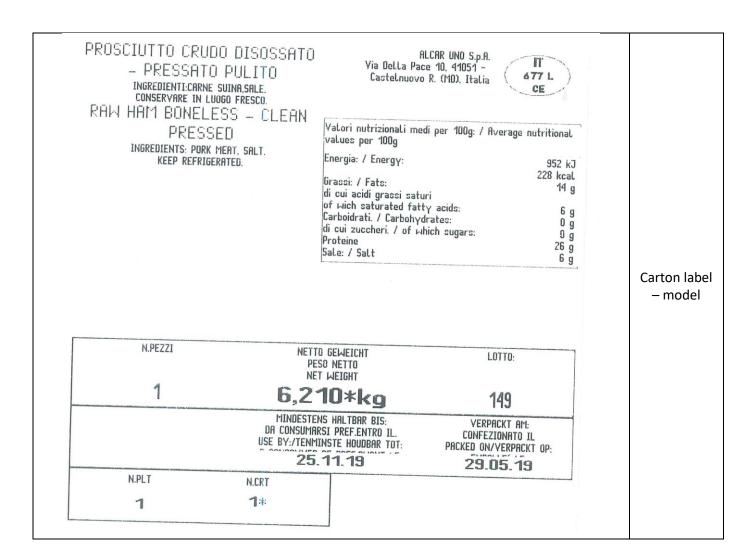
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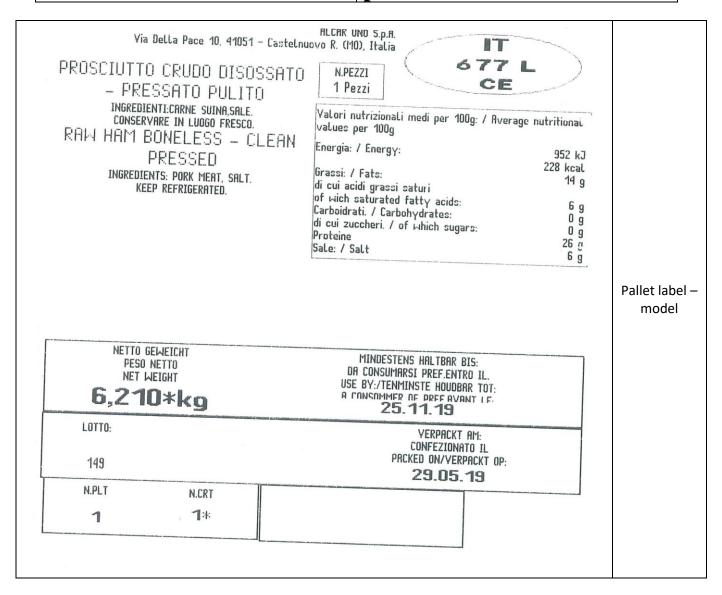
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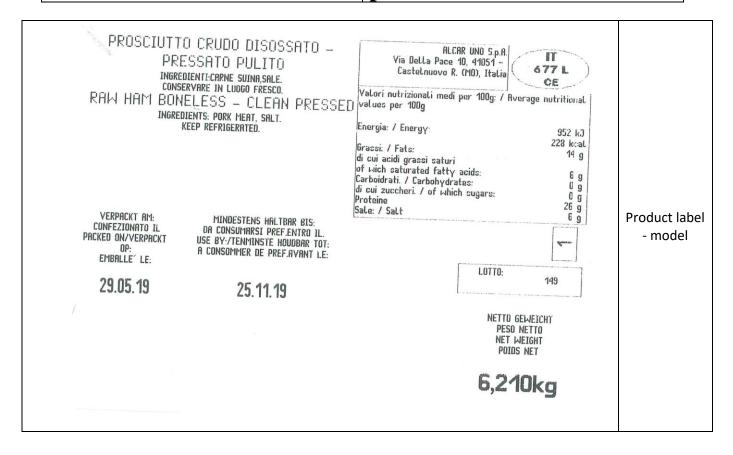
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15) STAMP - BRANDING



