



MONTE NEVADO®



MANGALICA HAM

Boneless - REF: DG

Raised in Hungary and naturally air dried in the Spanish mountains.

In 1991 we discovered a forgotten breed on the brink of extinction: the Mangalica pig.

An indigenous pig from Hungary with the same Mediterranean bloodline as the Iberico pig but fully adapted to the to the steppe.

Its penchant for roaming and its natural feeding on corn, wheat and grasslands, along with the maturity it reaches makes it ideal for the highest quality cured products.

The fresh meat is brought from Hungary to Spain, where the natural curing process takes place until each product reaches its point of perfection.

The Mangalica ham has just natural ingredients, no additives. The average curing time is 30 months.

Technical sheet

MANGALICA HAM

Product description

Mangalica ham, boneless

Ingredients:

Mangalica ham, (origin hungary), salt.



Nutrition facts (per 100 g.)

| | |
|------------------------|------------------|
| Energetic value: | 1138KJ /272 kcal |
| Fats: | 16 g |
| Saturated fatty acids: | 5.3 g |
| Carbohydrates: | 0 g |
| Sugars: | 0 g |
| Protein: | 32 g |
| Salt: | 5 g |

Microbiological characteristics

| | |
|-------------------------------|-------------|
| Escherichia coli: | < 100 ufc/g |
| Staphylococcus aureus: | < 100 ufc/g |
| Salmonella - Shigella: | 0 / 25 g |
| Sulphite-reducing clostridia: | < 100 ufc/g |
| Lysteria monocytogenes: | 0 / 25g |

Storage conditions: Keep refrigerated

Used by: 270

Traceability system: Barcode of individual piece selection

EAN code: 8437005359758

Packaging information

Packaging: Vacuum;Black net;Trussed

Logistic information

| | |
|--|-----------------------|
| Weight(g.)/unit: | 4.500 g |
| Units per case: | 2 |
| Case dimensions (length, heigth, width): | 59.00 x 10.00 x 37.70 |

Physical and Chemical Characteristics

| | |
|--------------------|----------|
| Moisture SD: | ≤ 57 % g |
| Moisture gradient: | ≤ 12 |

Water Activity:

pH:



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