



MONTE NEVADO®



MANGALICA HAM

Bone in - REF: MG

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

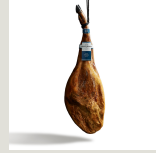
MANGALICA HAM

Product description

MANGALICA HAM

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 |
| Listeria monocytogenes: | 0 / 25g |

Storage conditions: Keep in a cool place

Used by: 180

Traceability system: Barcode of individual piece selection

EAN code: 8437003604294

Packaging information

Packaging: Sulfurized paper;MN printed sack;Cotton black net;Black cord

Logistic information

| | |
|--|-----------------------|
| Weight(g.)/unit: | 8.000 g |
| Units per case: | 2 |
| Case dimensions (length, heigth, width): | 86.00 x 16.70 x 28.30 |

Physical and Chemical Characteristics

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

Water Activity:

pH:



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www.montenevado.com