



FINISHED PRODUCT TECHNICAL DATA

FTC 01 Rev 1
Date: 02/10/17

JAMONES EL FERIAL, S.L. Pol. El Ferial s/n, 44147 Cedrillas, Teruel, España. Telf: +34978774078. Fax: +34978774236
email: calidad@jamoneselferial.es
Prepared by Quality Manager

NRGS: 10.08013/TE

Reviewed by Team Leader Food Safety

Management Approved

PRODUCT: CURED HAM 50% DUROC																							
INGREDIENTS Pork ham 50% Duroc Sea salt Sugar (maltodextrin) Preservative (E252) Antioxidant (E301) Iberian pork lard		DESCRIPTION <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">.- Thick bacon</td> <td style="width: 30%;">Fatty</td> <td style="width: 30%;"></td> <td style="width: 10%;"></td> </tr> <tr> <td></td> <td>+2.5 cm</td> <td></td> <td></td> </tr> <tr> <td>.- Months of curing</td> <td>Grand Reserve</td> <td></td> <td></td> </tr> <tr> <td></td> <td>+ than 18 months</td> <td></td> <td></td> </tr> </table>				.- Thick bacon	Fatty				+2.5 cm			.- Months of curing	Grand Reserve				+ than 18 months			PRESENTATION FORMAT Whole with leg Boneless Pieces Hand Sliced Industrial Slicing	
.- Thick bacon	Fatty																						
	+2.5 cm																						
.- Months of curing	Grand Reserve																						
	+ than 18 months																						
Nutricional VALUES Per 100 gr of ham		Organoleptic CHARACTERISTICIS		Physical chemistry CHARACTERISTICS		Microbiological VALUES																	
Components	Value	Characteristics	Values	Parameter	Acceptable value	Parameter	Acceptable value																
Energy	255.2 Kcal 1071.1 KJ	Appearance and texture	Homogenous to the cut From pink to purple red	Water activity	Aw ≤ 0.92	Salmonella spp	Absence /25 gr																
Total Fat	10.8 %	Fat	Bright, unctuous, aromatic	Average humidity	< 57%	Listeria monocitogenes	<10 ² ufc/g																
Saturated	4.1 %	Texture	Homogenous	Chlorides	<10.0% NaCl																		
Carbohydrates	0.1 %	Aroma and flavour	Delicate and not salty Pleasant and characteristic.	Residual nitrate	<250mg/kg NO ₃ Na																		
Sugar	0.1 %			Residual nitrite	<100 mg/kg NO ₂ Na																		
Proteins	39.4 %																						
Salt	3.8%																						
STORAGE Whole at room temperature, away from heat and humidity. Packed keep refrigerated				COMMERCIAL EXPIRY Whole: 12 months Packed: 6 months		ALLERGENS Y GMOs Absence in its composition	CONSUMPTION Without treatment																
<p>Suitable for general public. When in doubt consult your doctor.</p> <p>Warning to hypertensive people, it contains salt. Not suitable for people whose religion does not allow the consumption of pork.</p>																							



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REF	FAMIILY	UNITS/BOX	WEIGHT RANGE	MINIMUM CURE	EAN	PRODUCT BRANDS
JAMÓN ESENCIA GRAN RESERVA DUROC 50%						
P41105	Esencia Duroc Ham C/PA V	2	8 a 9,5	20	8436573950312	ESENCIA JA,EL FERIAL SUMMUM
P41103	Esencia Duroc Ham C/PA W/SKIN	2	8 a 9,5	20	8436573950770	ESENCIA JA,EL FERIAL SUMMUM
P41106	Esencia Duroc Ham S/PA W/SKIN	2	8 a 9,5	20	8436573950329	ESENCIA JA,EL FERIAL SUMMUM
P41206	Esencia Duroc Ham BONELESS V	2	+5,5	20	8436573950039	ESENCIA JA,EL FERIAL SUMMUM
P41219	Esencia Duroc Ham BONELESS CLEAN W/SKIN	2	+5	20	8436573950336	ESENCIA JA,EL FERIAL SUMMUM
P41201	Esencia Duroc Ham BONELESS ZERO LOSS	2	+5	20	8436573950343	ESENCIA JA,EL FERIAL SUMMUM
P41204	Esencia Duroc Ham BONELESS ZERO LOSS TIED	2	+5	20	8436573950350	ESENCIA JA,EL FERIAL SUMMUM
JAMÓN RESERVA DUROC 50%						
P40501	RESERVA Duroc Ham C/PA V	2	7,5 A 9	16	8436573951043	RESERVA JA, EL FERIAL SUMMUM
P40501-1	RESERVA Duroc Ham C/PA V 7 a 7,5 kg €/Piece	2	7 a 7,5 kg	16	8436573952330	RESERVA JA, EL FERIAL SUMMUM
P40501-2	RESERVA Duroc Ham C/PA V 6,5 a 7 kg €/Piece	2	6,5 a 7 kg	16	8436573952347	RESERVA JA, EL FERIAL SUMMUM
P40501-3	RESERVA Duroc Ham C/PA V 6 a 6,5 kg €/Piece	2	6 a 6,5 kg	16	8436573952354	RESERVA JA, EL FERIAL SUMMUM
P40500	RESERVA Duroc Ham C/PA W/SKIN	2	7,5 A 9	16	8436573950756	RESERVA JA, EL FERIAL SUMMUM
P40499	RESERVA Duroc Ham S/PA W/SKIN	2	7,5 A 9	16	8436573950411	RESERVA JA, EL FERIAL SUMMUM
P41205	RESERVA Duroc Ham BONELESS V	2	5 A 5,5 KG	16	8436573950435	RESERVA JA, EL FERIAL SUMMUM
P41107	RESERVA Duroc Ham BONELESS CLEAN W/SKIN	2	5 KG	16	8436573950459	RESERVA JA, EL FERIAL SUMMUM
P41115	RESERVA Duroc Ham BONELESS CLEAN W/SKIN BLOCK	2	5 KG	16	8436573950800	RESERVA JA, EL FERIAL SUMMUM
P40233	RESERVA Duroc Ham BONELESS ZERO LOSS	2	5 KG	16	8436573950473	RESERVA JA, EL FERIAL SUMMUM
P41218	RESERVA Duroc Ham BONELESS ZERO LOSS RULO	2	5 KG	16	8436573950480	RESERVA JA, EL FERIAL SUMMUM
P40269	RESERVA Duroc Ham BONELESS ZERO LOSS BLOCK	2	5 KG	16	8436573950077	RESERVA JA, EL FERIAL SUMMUM

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