


		PROSCIUTTO STAGIONATO IGP NORCIA S/O SOTTOVUOTO		ART. CODE SLPR307 mod. 7.2.1.01 rev. 1 del 04.12.14	
PRODUCT'S PICTURE			HEADQUARTERS AND PRODUCTION PLANT		
 			Salumificio Gerini S.p.a. 50, Viale Hanoi - 50065 - Pontassieve - FI- Telephone + 39 055 8368559 - 8315207 Fax + 39 055 8368397 e-mail: info@gerinispa.com		
GENERAL FEATURES					
Product's name		PROSCIUTTO STAGIONATO IGP NORCIA S/O SOTTOVUOTO		Brand label	
EAN code				VAT rate	
Description		Bone-in dry-cured ham, obtained from Italian pork branded and certified by "Consorzio del Prosciutto di Norcia I.G.P." (Norcia Ham PGI). These hams are dry-cured in our facility located in Todiano di Preci, Norcia. Then deboned and vacuum-packed.			
Approximate weight:		average > 9 Kg.		Weight per package:	
				Sold by:	
				weight (Kg)	
STORAGE FEATURES			TECHNICAL FEATURES		
Shelf life (Best before)		6 MONTHS		Length	
Shelf life (Use by)				Minimum maturation time	
Storage temperature		t<+4°C		Country of origin	
Storage temperature once package is opened		t<+4°C		Packaging	
				Vacuum packed	
INGREDIENTS					
Pork meat (leg), sea salt, pepper.					
Allergens (Directive 2003/89/EC)		None			
G.M.O. statement		No genetically modified organisms are used by the company			
ADVICE		Remove rind before consumption		PURPOSE	
				Consumer good.	
MICROBIOLOGICAL FEATURES					
In compliance with the restrictions imposed by Regulations (EC) 853/2004 and 2073/2005 and successive amendments.					
ORGANOLEPTIC FEATURES					
Appearance		Pink and pinkish-red lean meat; white, compact fat			
Texture		Compact			
Taste		Definite, slightly spiced.			
Smell		Intense, pleasant aroma.			
TRANSPORT FEATURES		Food transport		TRANSPORT TEMPERATURE	
				See storage temperature	
CHEMICO-PHYSICAL FEATURES		NUTRITION VALUES per 100 g of product			
pH		5.45		Energy (Kcal/Kj)	
				265 (1120)	
A _w		0.86		Carbohydrates (g)	
				0	
Sugars (g)		0		Proteins (g)	
				23	
		Saturated fatty acids (g)		Total fat (g)	
				18.8	
				6.5	
				Salt (g)	
				4.2	
REFERENCE			EC APPROVAL NUMBER, according to Regulation (EC) 853/2004		
Regulation (EC) 853/04 and Regulation (EU) 1065/1997			IT 1612 S CE		
Data		Written by the Quality Manager		Approved by the CEO	
30/07/2020 08:07		