

DATA SHEET
Gran Gourmet cooked ham



General data

Invoice name	COTTO GRANGOURMET meta' - ct4pz
Product code	201004
EAN piece (variable weight)	2261818
Customs description	16024110



Product description

Ingredients	Pork 74%, water, salt, dextrose, potatoes starch, flavour enhancer (monosodium glutamate), natural flavours, stabiliser (carrageenan), flavourings, antioxidants (sodium ascorbate, trisodium citrate), preservative (sodium nitrite).
Quality characteristics	From selected and controlled pork legs, without central fat star. A cooked ham characteristic for its condiment specially prepared with aromatic herbs and berries, which gives it an appetizing flavor, with an aftertaste of rosemary.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Organoleptic characteristics

External appearance	fat and rind firm, free from cuts
Flavour	delicate with a slight after-taste of rosemary
Aroma	pleasant fragrance
Colour	uniform pink

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
4 kg		19 cm	25 cm	12 cm	180 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
5	6	30

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
4	0,215X0,35X0,465	8002974014481

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	73
Fat (g)	8
Saturates (g)	3,2
Protein (g)	15
Carbohydrate (g)	0,5
Sugars (g)	0,5
Salt (g)	2,1
Energy Value (kcal)	134
Energy Value (kJ)	559,5
Aw	0,974
pH	6,2

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	< 5*10^3
E. Coli cfu/g	< 10^2
Faecal Coliforms cfu/g	< 10^2
Staphylococcus aureus cfu/g	< 10^2
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Absent

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Allergens

Substance	Present
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Legal requirements

HACCP Traceability GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments

Compliant with Reg. EC no. 178/2002 and subsequent amendments

To the best of our current knowledge the product:

- is non-GMO
- is not derived from GMOs
- does not contain GMO-derived material (Reg. EC 1829/2003 and Reg. EC 1830/2003)

Packs

All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.

Labelling

In compliance with Reg. EC no. 1169/2011.

Remark

Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.

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