

DATA SHEET

Pastorello dry-cured ham - boned

**General data**

Invoice name	P.PASTORELLO FORMATO GENEROSO EP 5,3 kg-c2pz
Product code	011007
Customs description	02101981

**Product description**

Ingredients Pork, salt.

Quality characteristics Processed and cured for at least 12 months. 100% natural, without nitrites or nitrates. With rind partially removed and fat trimmed from sides, without shank and pressed into rectangular “bauletto” shape. The special production process provides a product with very little waste, which produces uniform slices and slices very easily. Chisel-deboned without cutting the ham. Tasty flavour.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	max 10°C
Curing	12 months
Cooking	not applicable

Organoleptic characteristics

External appearance	rind light-coloured, fat pale yellow
Flavour	sweet and tasty
Aroma	Delicate
Colour	lean uniform red, fat white or slightly pinkish

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
5,5 kg		cm 10-12	cm 23	cm 26	9 months from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
5	7	35

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
2	0,215X0,35X0,465	8002974012326

Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	54
Fat (g)	15
Saturates (g)	6
Protein (g)	22
Carbohydrate (g)	0
Sugars (g)	0
Salt (g)	5,8
Energy Value (kcal)	223
Energy Value (kJ)	929
Aw	0,94
pH	6

Microbiological parameters

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10^6
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	Reg. CE 2073/2005

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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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