

DATA SHEET
Pastorello dry-cured ham



General data

Invoice name	AFF.PROSC.PASTORELLO 110g-ct8pz
Product code	012016
GTIN piece (fixed weight)	8002974026309
Customs description	02101981



Product description

Ingredients Pork, salt.

Quality characteristics Cured in the Villani plant in Langhirano for at least 12 months, using selected fresh hams. A mouth-watering ham with an intense flavour.

Additive-free

Medium technical charact.

Pack	protective atmosphere
Recommended storage temperature	+1°C/ +4°C
Curing	at least 12 months

Organoleptic characteristics

External appearance	shingled slices
Flavour	tasty
Aroma	characteristic
Colour	lean uniform red, fat white or slightly pinkish

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
110 g		2 cm	21,9 cm	25,9 cm	90 days from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	21	147

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
8	0,09X0,234X0,534	8002974026217

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	937
Energy Value (kcal)	224
Fat (g)	12
Saturates (g)	4,8
Carbohydrate (g)	0
Sugars (g)	0
Protein (g)	29
Salt (g)	5,0
Moisture(g)	52
Aw	0,92
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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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.

Address

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