

DATA SHEET

San Daniele ham 18 months - boned

**General data**

Invoice name	S.DANIELE S/O 18M ADD CORDA 8,5kg-ct1
Product code	008017
Customs description	02101981

**Product description**

Ingredients Italian pork, sea salt.

Quality characteristics **QUALITY:** processed and cured in San Daniele del Friuli, in accordance with the PDO regulations. Hung for a long time after salting, for slow, curing for up to 18 months. Coating is reapplied before delivery. Trimmed and cleaned to the highest standards. Split deboned: the ham is cut lengthways and the bone removed. Knife-trimmed, to remove the coating, any dark lean meat and the yellow fat.

SPICES AND FLAVOURINGS: salt.

FLAVOUR: with a sweet, delicate flavour with more noticeable after-taste. Soft-slicing.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	max 10°C
Curing	18 months

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

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
8/8,5 kg		46 cm	25,5 cm	16 cm	9 months from packaging

Palletisation

Packaging

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
5	7	35	1	0,215X0,35X0,465	8002974012180

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product	Parameters	Average values
Moisture(g)	50	Total Mesophilic Bacteria Loads cfu/g	5*10^6
Fat (g)	18	E. Coli cfu/g	< 10^2
Saturates (g)	7,2	Faecal Coliforms cfu/g	< 10^2
Protein (g)	26	Staphylococcus aureus cfu/g	< 10^2
Carbohydrate (g)	0	Salmonella spp. in 25 g	Absent
Sugars (g)	0	Listeria monocytogenes in 25 g	Absent
Salt (g)	4,8		
Energy Value (kcal)	266		
Energy Value (kJ)	1108		
Aw	0,936		
pH	5,9		

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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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