

**Product name: PARMA P.D.O. RULIANO 24 MONTHS DRY-CURED HAM
BONE IN or BONELESS**

1. Product name / type of process	PARMA.P.D.O., matured, dry-cured ham - bone in or boneless Product category: matured, unground dry-cured ham Process category: salted and matured raw meat														
2. Main chemical-physical characteristics of the product (aw, pH, preservatives etc.)	<p> $a_w < 0.92$ $5.76 < \text{pH} < 6.02$ $\text{NaCl} > 4.2 - 6.0$ (at the 12th month) Moisture: 59-63.5% Proteolysis 24 – 31% No preservatives, no colours, no additives Boneless Parma Ham Nutrition Facts (100 grams) </p> <table> <tr> <td>Energy Value</td><td>267 kcal / 1113 kJ</td></tr> <tr> <td>Fat</td><td>18 g</td></tr> <tr> <td>of which saturates</td><td>6.1 g</td></tr> <tr> <td>Carbohydrate</td><td>< 0.5 g</td></tr> <tr> <td>of which sugars</td><td>0 g</td></tr> <tr> <td>Protein</td><td>26 g</td></tr> <tr> <td>Salt</td><td>4.4 g</td></tr> </table> <p> <i>Escherichia coli</i> < 50 cfu/g <i>Staphylococcus aureus</i> < 1*10² cfu/g <i>Salmonella spp.</i> Absent <i>Listeria monocytogenes</i> Absent </p>	Energy Value	267 kcal / 1113 kJ	Fat	18 g	of which saturates	6.1 g	Carbohydrate	< 0.5 g	of which sugars	0 g	Protein	26 g	Salt	4.4 g
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3. Ingredients	Pork leg of Italian origin, of the PARMA P.D.O. circuit Dried sea salt Processing aids: smear Allergens and GMOs: absent														
4. How to use	To be consumed as is and it is intended for large consumption. No restrictions to consumption exist, except for allergies or intolerances to any ingredient contained in the product.														
5. Packaging	Bone in: in carton boxes. Distinctive symbol of Parma ham: five-pointed Ducal Crown Boneless: vacuum packed. Labelling systems approved by the Parma Ham Consortium, complying with EU Regulation no. 1169 of European Parliament in force since 13 December 2014.														
6. Shelf life	Boneless: 12 months														
7. Instructions on the label	Storage instructions, date of minimum durability, producer number, ingredients. Batch: bone in, see production date on the rind. Boneless: see technical label.														
8. Special checks on transportation and distribution	Bone in: keep in a dry and cool place at a temperature not exceeding 16-18°C. Boneless: keep refrigerated at min.+3°C max.+7°C. In addition to hygiene, no other specific requirements for transportation.														