

	<b>TECHNICAL SPECIFICATIONS OF PARMA HAM</b>		A1 – PR-RC Ed. 1 Rev. 0 Data: 10/01/2010
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<b>1. NAME OF PRODUCT</b>	PROSCIUTTO DI PARMA CON OSSO 24 MESI BONE-IN PARMA HAM CURED 24 MONTHS
<b>2. INGREDIENT LIST</b>	Italian Pork meat and sea salt.
<b>3. RAW MATERIAL</b>	The fresh legs used for the production of Parma Ham, in compliance with protection law n° 26 of 13 February 1990 and with EC Reg. 1107/96, must come from pigs born and reared in farms situated in the 10 regions of central and northern Italy provided for by the aforesaid law: Piedmont, Lombardy, Emilia Romagna, Veneto, Molise, Umbria, Tuscany, Marches, Abruzzo and Lazio.
<b>4. CHARACTERISTICS OF THE PIGS</b>	<ul style="list-style-type: none"> <li>- No less than 9 months of age</li> <li>- Average weight of 160 kg <math>\pm</math>10%</li> </ul>
<b>5. CHARACTERISTICS OF THE FRESH LEG</b>	(manufacturing requirements D.M. - <i>Italian Ministerial Decree</i> - no. 253/93 art. 2) <ul style="list-style-type: none"> <li>- Iodine number no higher than 70</li> <li>- Linoleic acid content no higher than 15%</li> <li>- Fat layer between 15 and 30 mm</li> <li>- Minimum weight of fresh leg: 10 kg</li> </ul>
<b>6. MANUFACTURING PROCESS</b>	Phases: Reception; selection; isolation; salting; resting; washing; drying; pre-curing; curing. If required: deboning, packaging.
<b>7. CHARACTERISTICS OF THE FINISHED PRODUCT</b>	Minimum curing time: 24 months Colour: red-pink interpolated with the pure white of the fat marbling. Aroma: characteristic.
<b>8. ANALYTICAL PARAMETERS (according to the law)</b>	moisture from 59% to 63.5% salt from 4.2% to 6.2% proteolysis index from 24 to 31 Aw $\leq$ 0,93
<b>9. OTHER PARAMETERS (AVERAGE)</b>	For 100 g: Energy: 1113kJ / 267 kcal Fat: 18g (of which saturated fat 6,1g) Carbohydrate: <0,5g (of which sugars 0g) Protein: 26g Salt: 4,4g
<b>10. SHELF LIFE (SUGGESTED)</b>	<b>BONE-IN PARMA HAM:</b> Temp. 14 - 18°C. RH 55 -65%. Time: unlimited from the health point of view; even over 24 months according to weight from the organoleptic point of view. <b>HAM IN CUTTING:</b> Temp. 1 - 6°C keeping the muscle part covered to avoid oxidation and incrustation. Time (suggested): 1 month max
<b>11. PRODUCT RECOGNITION</b>	In the ham with bone, the metal seal on the upper part (shank) and the lot stamped by fire on the skin in the back part of the ham bearing the process start date.
<b>12. ALLERGENS AND GMO</b>	In the production are not used allergens and/or GMO
<b>13. PACKING DETAILS</b>	<b>BONE-IN PARMA HAM:</b> 1 pcs for carton