

DATA SHEET  
**Dry-cured ham with truffle**



### General data

|                            |                                      |
|----------------------------|--------------------------------------|
| <b>Invoice name</b>        | <b>PR.CRUDO TARTUF'O'7,3kg-ct1pz</b> |
| <b>Product code</b>        | 003006                               |
| <b>Customs description</b> | 02101981                             |



### Product description

**Ingredients** Pork, salt, summer truffle 1,2%( tuber aestivum vitt), flavourings.  
**Quality characteristics** After curing, the meat is carefully boned and trimmed, during which process the suet applied earlier on is removed, along with any dark lean meat and yellow fat. The summer truffle is then added and the meat is placed in a mould.  
**FLAVOUR AND APPEARANCE:** mild yet distinctive, with the addition of pieces of truffle that are clearly visible when cut.

### Medium technical charact.

|  |                    |
|--|--------------------|
| <b>Pack</b>                            | vacuum-packed      |
| <b>Recommended storage temperature</b> | max 10°C           |
| <b>Curing</b>                          | at least 13 months |

### Organoleptic characteristics

|                            |   |
|----------------------------|---|
| <b>External appearance</b> | rind light-coloured, fat pale yellow            |
| <b>Flavour</b>             | tasty   |
| <b>Aroma</b>               | characteristic of truffle                       |
| <b>Colour</b>              | lean uniform red, fat white or slightly pinkish |

| Average weight | Diameter | Height | Width | Length | Standard minimum durability date |
|----------------|----------|--------|-------|--------|----------------------------------|
| 7,3 kg         |          |        |       |        | 6 months from packaging          |

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**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     |
|---------------------------|------------------|----------------------------|---------------------------|--|---------------|
| 4                         | 8                | 32                         | 1                         | 0,16X0,395X0,54                            | 8002974036940 |

**Chemical parameters****Microbiological parameters**

| Parameter           | Average values per 100 g of product |
|---------------------|-------------------------------------|
| Moisture(g)         | 50                                  |
| Fat (g)             | 16                                  |
| Saturates (g)       | 6,4                                 |
| Protein (g)         | 28                                  |
| Carbohydrate (g)    | 0                                   |
| Sugars (g)          | 0                                   |
| Salt (g)            | 5                                   |
| Energy Value (kcal) | 256                                 |
| Energy Value (kJ)   | 1068                                |
| Aw                  | 0,94                                |
| pH                  | 6                                   |

| Parameters                            | Average values    |
|---------------------------------------|-------------------|
| Total Mesophilic Bacteria Loads cfu/g | 5*10 <sup>6</sup> |
| E. Coli cfu/g                         | < 10 <sup>2</sup> |
| Faecal Coliforms cfu/g                | < 10 <sup>2</sup> |
| Staphylococcus aureus cfu/g           | < 10 <sup>2</sup> |
| Salmonella spp. in 25 g               | Absent            |
| Listeria monocytogenes in 25 g        | Reg. CE 2073/2005 |

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**Allergens**

| <b>Substance</b>   | <b>Present</b> |
|--|----------------|
| 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**

|                     |   |
|---------------------|---|
| <b>HACCP</b>        | Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments  |
| <b>Traceability</b> | Compliant with Reg. EC no. 178/2002 and subsequent amendments   |
| <b>GMO</b>          | To the best of our current knowledge the product:<br>- is non-GMO<br>- is not derived from GMOs<br>- does not contain GMO-derived material<br>(Reg. EC 1829/2003 and Reg. EC 1830/2003)                             |
| <b>Packs</b>        | 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.   |
| <b>Labelling</b>    | In compliance with Reg. EC no. 1169/2011.   |
| <b>Remark</b>       | Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.  |
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