

DATA SHEET  
Parma ham PDO, boned



## General data

<b>Invoice name</b>	<b>PARMA S/O 24M ADD CORDA 8,5k-ct1pz</b>
<b>Product code</b>	005053
<b>Customs description</b>	02101981



## Product description

**Ingredients** Pork, salt.

**Quality characteristics** **QUALITY:** processed and cured using Heavy Pig legs, in accordance with the PDO regulations. Meticulously salted and slowly, gradually cured for 24 months. 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:** unrivalled sweetness. Very distinctive fragrance, flavour and personality.

## Medium technical charact.

<b>Pack</b>	vacuum-packed
<b>Recommended storage temperature</b>	max 10°C
<b>Curing</b>	24 months

## Organoleptic characteristics

<b>External appearance</b>	rind light-coloured, fat pale yellow
<b>Flavour</b>	sweet and tasty
<b>Aroma</b>	delicate
<b>Colour</b>	lean uniform red, fat white or slightly pinkish

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

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
5	7	35

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
1	0,215X0,35X0,465	8002974022103

Chemical 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)	4,8
Energy Value (kcal)	256
Energy Value (kJ)	1068
Aw	0,93
pH	5,7

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	Absent

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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****VILLANI S.P.A.**

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