



DATA SHEET

TSC17

Rev.04

01/07/2015

Trade name:

PROSCIUTTO COTTO ALTA QUALITA'

Product name :

FIERO



DESCRIPTION : The FIERO is a high quality cooked ham produced by whole pork legs come from CE. The flavor is intense and spicy. The product does not contain added polyphosphates and gluten sources. The Fiero is pasteurized vacuum and its weight is 8-9 Kg/ piece.

INGREDIENTS: pork ham 90% ,water, salt, dextrose, sucrose ,flavourings and spices. Antioxidant: E301. Preservatives: E250. GLUTEN FREE.

Allergens 2003/89/CE	Presence	Absent	Trace	Present in firm
Cereals containing gluten		X		
Shellfish and its product		X		
Egg and its product		X		
Fish and its product		X		
Peanuts and its product		X		
Soybeans and its product		X		
Milk and its product		X		
Nuts (almonds, pistachios...)		X		
Celery and its product		X		
Mustard and its product		X		
Sesame seeds and its product		X		
Sulphites		X		
Lupin		X		
Molluscs		X		

Allergens In accordance with the European Regulation Directive 2003/89/CE, the product doesn't contain allergen.

GMO The product is free from GMO and is in accordance with the European regulations 1829/2003, 1830/2003 concerning GMO.

Microbiology standard					
CBT	Staf. aureus c. (+)	Enterobatteri	Clostridi S.R.	Salmonella spp	Listeria mono.
<10 ⁶	< 100 ufc/g	< 10 ufc/g	< 100 ufc/g	Assente / 25 g	Assente /25g

Chemistry (average values in 100g of product)					
UPSD: < 75	Protein	Fat / of which saturates	Minerals / Salt	Carbohydrate /of which sugars	Energy Kcal-KJ
Ph: 6 - 6,5	19,7	5,3/1,9	3,2 / 2,0	1,3 /0,92	131 / 551

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PRODUCT	COD. ART.	BAR CODE (*EAN)	N° pz/carton	n° CARTONS FOR LAYERS	n° PALLET LAYERS
PROSCIUTTO COTTO FIERO	50100	2-423300	2	6	5
PROSCIUTTO COTTO FIERO 1/2	50101	2-623444	4	6	5
PROSCIUTTO COTTO FIERO 1/4	50102	2-332808	8	6	6

ORGANOLEPTIC	TEXTURE : middle,tall	SMELL : typical	TASTE : sweet
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Packaging	The packaging is suitable to come into contact with food. The packaging is in accordance with the EC Regulations 1935/2004 and 2023/2006.
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Storing and availability	Keep the whole product in a cool dry place ; for the vacuum pack and MAP keep refrigerated at + 2 ° C / + 4 ° C. The whole and half product shelf life is 180 days, for slice MAP-vacuum packaged product is 60 days . Open the packaging few minute before the use. For the whole and half ones unwrap the product before slicing.
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Company 	La Trinità SpA – Industria Salumi- Via R. Maffei 195, Vallese di Oppeano (VR) - opera secondo la normativa cogente Reg. 853/2004 e Reg. 178/2002. Numero di registrazione sanitario : IT 974 LP CE (certificato IFS- SGS-n° DE 12/81840104) – IT S2S3 CE (certificato IFS- SGS-n° DE 12/81840104) - IT 1670/L (sito non certificato).
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Quality	This document consists of two pages, the analytical data are average values. For more information , specific declarations you can contact the quality office: +39 0737-518141 - e-mail: qualita@trinitaspa.it
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