

DATA SHEET

Dry-cured ham with truffle pre-sliced

**General data**

Invoice name	AFF.CRUDO TARTUFO'100g-ct8pz
Product code	003008
GTIN piece (fixed weight)	8002974037626
Customs description	02101981

**Product description**

Ingredients	Pork, salt, summer truffle 1,2%(tuber aestivum vitt), flavourings.
Quality characteristics	Obtained from a hand-salted leg of pork, slow-cured in a cellar, as is the tradition for the finest hams. Seasoned with shavings of summer truffle, which are clearly visible in the slice. A unique aroma and bold, enticing flavour.

Medium technical charact.**Organoleptic characteristics**

Pack		protective atmosphere		External appearance		shingled slices
Recommended storage temperature		+1°C/ +4°C		Flavour		strong and tasty
Curing		at least 13 months		Aroma		characteristic of truffle
				Colour		lean uniform red, fat white or slightly pinkish
Average weight	Diameter	Height	Width	Length	Standard minimum durability date	
100 g		2 cm	21,9 cm	25,9 cm	90 days from packaging	

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
7	18	126

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
8	0,09X0,234X0,534	8002974037596

Chemical parameters

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

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	Reg. CE 2073/2005

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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.

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