

RULIANO

PEREX SUCTUM

Product name: RULIANO GUSTUS – ITALIAN APPETIZER

<p>1. Product name /type of process</p>	<p>Matured dry-cured noce Product category: matured unground dry-cured ham Process category: salted, and matured raw meat Min. Maturation : 30 months.</p>														
<p>2. Main chemical-physical characteristics of the product (aw, pH, preservatives etc.)</p>	<p>$a_w < 0.92$ $5.76 < \text{pH} < 6.02$ NaCl 4.2 – 6.0 (at 12th month) Moisture: 59 – 63.5% Proteolysis: 24 - 31% No preservatives, no colours, no additives Boneless Dry-Cured Ham Nutrition Facts (100 grams)</p> <table border="1" data-bbox="528 880 1321 1173"> <tr> <td>Energy Value</td> <td>267 kcal / 1113 kJ</td> </tr> <tr> <td>Fat</td> <td>18 g</td> </tr> <tr> <td>of which saturates</td> <td>6.1 g</td> </tr> <tr> <td>Carbohydrate</td> <td>< 0.5 g</td> </tr> <tr> <td>of which sugars</td> <td>0 g</td> </tr> <tr> <td>Protein</td> <td>26 g</td> </tr> <tr> <td>Salt</td> <td>4.4 g</td> </tr> </table> <p><i>Escherichia coli</i> < 50 cfu/gr <i>Staphylococcus aureus</i> < 1*10² cfu/gr <i>Salmonella</i> spp. Absent <i>Listeria monocytogenes</i> Absent</p>	Energy Value	267 kcal / 1113 kJ	Fat	18 g	of which saturates	6.1 g	Carbohydrate	< 0.5 g	of which sugars	0 g	Protein	26 g	Salt	4.4 g
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<p>3. Ingredients</p>	<p>Ingredients: Pork leg of Italian origin; 100% ITALIAN Meat from Italian pigs, born and bred, slaughtered and processed in Italy; dried sea salt Processing aids: smear Allergens and GMOs: absent</p>														
<p>4. How to use</p>	<p>To be consumed as is and it is suitable for all diets. No restrictions to consumption exist, except for allergies or intolerances to any ingredient contained in the product.</p>														
<p>5. Packaging</p>	<p>Boneless: vacuum packed. Labelling systems complying with EU Regulation no. 1169 of European Parliament.</p>														
<p>6. Shelf life</p>	<p>Boneless: 12 months</p>														
<p>7. Instructions on the label</p>	<p>Storage instructions, date of minimum durability, producer number, ingredients Lot: see technical label.</p>														
<p>8. Special checks on transportation and distribution</p>	<p>Boneless: Store at temperatures not above 10°C. In addition to hygiene, no other specific requirements for transportation</p>														