

	MANUALE D'AUTOCONTROLLO	SP-COM-01
	<b>TECHNICAL DATA</b> <b>FACTORY CERTIFIED BRC-IFS</b>	Rev. 12 del 02/01/2024 Pagina 1 di 1

<b>PRODUCT</b>	Dry cured ham: M.E.C. DE-BONED WHOLE pressed, cleaned with knife.
<b>LABEL</b>	"Agreste".
<b>CODE</b>	COD. 000002.
<b>EA CODE</b>	2239016xxxxxy.
<b>PRODUCT DESCRIPTION</b>	Produced with thighs selected of adult swine coming from the best European slaughter houses, where they are butchered and stamped with the EC stamp. The ham is trimmed and seasoned in Italy and is worked in the factory of Castelnuovo (MO) - IT 401 L EC. The ham with bone is seasoned for a period around 9 months, reaching an inclusive middle weight among 7,5 and 9 Kgs. with the bone. Then it's cleaned and boned in different ways to give the various typologies of product. Middle weight of the deboned from 5,5 to 6,5 Kgs.
<b>INGREDIENTS</b>	Pork leg, salt.
<b>ORGANOLEPTIC PROPERTIES</b>	Externally the product has a gold pigskin, the meat is dark red. Fat is in limited percentage. There isn't fat over the external meat. Meat inside is red and fat is white. The taste is palatable and agreeable at the taste.
<b>CHEMICAL-PHYSICAL and/or MICROBIOLOGICAL PROPERTIES</b>	Average Nutritional facts for 100 g of product: Energy kJ: 880; kcal: 210; fats: 10g, of which saturated fats: 3,4g; carbohydrates: <0,5, of which sugar: 0; proteins: 30g; salt: 6g. Coliforms tot.: <1000 UFC/g; Staf. Coag + < 1000 UFC / g; Staphylococci < 1000 UFC/g; E. Coli < 50 UFC / g; Listeria M.<100 ufc/g, Salmonella: absence / 25 gr. <b><i>Not containing and not sourced in whole or in part from genetically modified organisms, allergen-free.</i></b>
<b>PACKAGING</b>	Primary: in vacuum bag.
<b>LABELLING</b>	Secondary: 2 piece per carton, 48 cartons per pallet.
<b>SHELF-LIFE</b>	Label with: date of packaging, best before date and batch number.
<b>CONSERVATION</b>	Weight pcs x pcs with EAN 13.
<b>TRANSPORT</b>	180 days from packaging date. Store at a T less than 10°C. Do not pierce the packet. By frigo-truck at a checked temperature.

Responsabile Assicurazione Qualità

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