



**VIANI**  
SALUMIFICIO

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Document Type: <b>TECHNICAL PRODUCT SHEET</b>	Updated on: <b>08/01/2025</b> Approved by QSM
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Product denomination	<b>DRY-CURED HAM WITH FENNEL</b>
Type of packaging	<b>HALF, SKINNED, VACUUM-PACKED</b>

<b>INTERNAL COMPANY CODE: 11778</b>	<b>EAN CODE:</b>
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Ingredients	Product Characteristics
Pork meat (ham), salt, fennel seeds and fennel flowers 1,5%, garlic, spices. Glutenfree. EU meat origin.	Meat from: <b>EU</b> These hams are dry salted and cured according to traditional Tuscan methods using herbs and spices such as garlic and pepper. Curing time is of about 12 months. At the end of the curing time, hams are carefully deboned and sprinkled over with fennel seeds and fennel flowers, then they are vacuum packed and put to rest about 1 additional month so to absorb the flavour of fennel.

<b>Allergenic ingredients: N O N E</b>
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Nutrition fact 100 g			Chemical and Microbiological Parameters	
Energy	152 Kcal	638 kJ	Salmonella spp.	Absent 25 g
Fat:	6,4 g	Saturated fat: 2,48 g		
Carbohydrate:	0,4 g	Sugar: 0,0 g	Listeria m.	According to REG.(EC) No 2073/2005
Protein:	23,2 g			
Salt:	4,94 g			

Packaging characteristics and others:			
Weight	Kg. 3 ± 10%	Final Packaging	Cardboard box
Packaging product	Vacuum packed (Recycle code of plastic bag "07 Other")	Tare	
Colour	Light red to red – White fat The product surface is covered with fennel.	Pieces per cardboard	
Taste	The taste has an equilibrated sapidity and a characteristic aroma due to the addition of fennel.	Cardboard weight	
		Cardboard per Pallet	

Storage and Carriage		Preservation Terms	
Storage conditions	Keep refrigerated 0/+7°C do not pierce the pack.	Maximum Preservation Terms from dispatch	180 days
Carriage	Refer mean of transport protected against temperature changes	Suggestion	We suggest opening the pack and wait 10 minutes before consuming by slicing.

Labelling information	
Selling product name	Producer Society name:
Production and packaging place	CEE Producer authorization number
Ingredients list	Production number of Lot
Storage conditions	Preservation terms