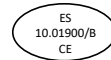




SUCS. J.PONT S.A.

SPANISH CURED HAM 500GR



E.S.T ° 790

Pàg 1

L485

Rev. 23

11/2024

TECHNICAL DATA SHEET

ORGANOLEPTIC CHARACTERISTICS:

Smell and flavour: Typical and characteristic of the product.

Colour: Characteristic, without odd colour.

Consistency: Firm and compact

External aspect: Bright aspect, typical of the product

PRODUCT COMPOSITION

Ham, salt, dextrose, antioxidant (E-316), spices, preservatives (E-252, E-250).

NUTRITIONAL FACTS

AVERAGE NUTRITIONAL VALUES

per 100g

Energy	285,78 Kcal 1190,21 Kj
Fat /Lipids	18,28g
of which saturated	11,60g
Carbohydrates	0,41g
of which sugars	0,34g
Protein	29,87g
Salt	4,66g

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Allowed Limits
<i>E.Coli</i>	<10 UFC/g
<i>St.Aureus</i>	<100 UFC/g
<i>Salmonella spp</i>	Absence/25g
<i>Listeria Monocytogenes</i>	Absence/25g

OGM:

This product does not contain any ingredients from genetically modified organisms and appropriate measures have been taken to avoid contact with other OGM according to CE regulations 1829/2003 and 1830/2003.

ALLERGENS INFORMATION:

ALLERGEN SUBSTANCE	Presence in the Product	ALLERGEN SUBSTANCE	Presence in the Product
Cereals containing gluten and products thereof.	No	Nuts and products thereof.	No
Crustaceans and products thereof.	No	Celery and products thereof.	No
Eggs and products thereof.	No	Mustard and products thereof.	No
Fish and products thereof.	No	Sesame seeds and products thereof.	No
Peanuts and products thereof.	No	Sulfurous anhydride and sulphites in concentration greater than 10 mg/kg	No
soja and products thereof.	No	Molluscs and products thereof.	No
Cow Milk and products thereof (lactose included)	No	Lupins and products thereof.	No

PACKAGING CHARACTERISTICS:

Packed in a protective atmosphere

INSTRUCTIONS FOR USE:

Product ready for consumption.

CONSUME CONDITIONS:

Keep refrigerared and consume before 72 hours.

STORAGE CONDITIONS:

Keep between 0°C and 5°C

SHELF LIFE:

150 Days

ADDITIONAL INFORMATION:



Gluten -free product.

Brand Pont or Sotoviejo.

PREPARED BY THE QUALITY DEPARTMENT

Royal Decree 474/2014. Regulation (CE) 1333/2008. Regulation (CE) 1830/20036. Regulation 1881/2006. Directive 96/23/EC. Regulation (EU) 37/2010. Regulation (EU) 10/2011. Regulation (EU) 1169/2011. Regulation (CE) 1935/2004. Regulation (EU) 10/2011. Regulation (CE) 178/2002 Regulation (CE) 1662/2006. Regulation (CE) 1663/2006. Regulation (CE) 1664/2006. Regulation (CE) 852/2004. Regulation (CE) 396/2005. Regulation (CE) 2073/2005. Regulation (EU) 828/2014. Regulation (CE) 41/2009. Regulation (CE) 1829/2003. Directive 1999/2/EC. Royal Decree (CE) 1801/2008.