



TECHNICAL SPECIFICATION

Revision n°: 1

Of: 03/04/2025

[Fumagalli Industria S.p.A.](#)

ORGANIC PROSCIUTTO CRUDO STAGIONATO

DESCRIPTION

Product obtained from selected legs of organically farmed pigs [Regulation (EU) 848/2018], salted and massaged according to a traditional process. The thighs are covered with salt and stored in chambers under special climatic conditions. After a drying phase, the thighs are aged for at least 12 months in Langhirano curing site, according to traditional production techniques.

ORIGIN OF THE MEAT

Heavy Italian pigs born, raised and slaughtered in Italy - 100% ITALIAN

SLICING SITE

Fumagalli Industria Alimentari S.p.A. [IT 92L UE]

INGREDIENTS

Pork leg* (Italian origin), sea salt. *Organic ingredients.

ALLERGENS

ABSENT [Annex II of Regulation (EU) No 1169/2011]

AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	1155kJ
Energy	277kcal
Fat	18g
of which saturated fat	8,5g
Carbohydrate	0,7g
of which sugars	<0,5g
Proteins	28g
Salt	4,3g

EAN CODE

PRODUCT	BOX
8002469590025	18002469590022

PRODUCT INFORMATION				
Weight (kg)	Code	Description	Product size	Packaging
0,07	59002	Organic Prosciutto Crudo 70g (StdBio Anonimo)	Sliced	ATP

LOGISTICAL INFORMATION						
Pieces per box	Box per floor	N° max floors	Box type	Box tare (g)	Box size (mm)	Box height (mm)
6	12	8	OM6	130	298x219	108

STORAGE TEMPERATURE
Store below +7°C.

MINIMUM STORAGE TERM (days)
100
MINIMUM RESIDUAL STORAGE TERM AT DELIVERY (days)
70

CONSUMER INFORMATION
Produced from 135 g of pork per 100 g of final product.

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