

Alcar uno spa	Finished product	Standard n.
Review data : 08/01/2025		

Name	Deboned dry cured ham, Mattonella
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1) PRODUCT:

Product obtained from the deboning of seasoned pork thighs from UE countries.

Ingredients:

- pork thigh, salt

Seasoning: minimum 11 months



2) PROCESSING REQUIREMENTS

- Deboning : lateral open
- Cleaning : Raw cut, skinned, without central vein of fat,
- Shape: Pressed into rectangular mold (cm. 16 x cm. 8)

3) PACKAGING

The product is vacuum-packed, then placed in Carton-box or Jumbo-box

Pieces for boxes : variable

Average weight boxes : variable

4) CHEMICAL AND PHYSICAL REQUIREMENTS

weight single piece Kg. 4 +

Fat thickness cm. 1 max

5) ORGANOLEPTIC REQUIREMENTS:

taste : sweet, pleasant, with a typical fragrant aroma of ham

Fragrance : delicate aroma typical of well-seasoned product without defects from rancidity, pasture, defects vein and cuff.

Feature / color: to cut the color is uniform between pink and red, no infiltration, no surface deposit. The cuff should not have brownish colors.

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6) REQUIREMENTS MICROBIOLOGICAL

Salmonelle	(U.F.C. / 25g)	Absent
Listeria monocytogenes	(U.F.C. / g)	< 100

7) CHEMICAL ANALYSIS (average values)

Testing conducted	Units of measurement	values
Aw		≤ 0,92

Nutrition declaration

Testing conducted	Units of measurement	values
Energy Value	Kcal/100g Kj/100g	234 979
Fat	g / 100g	14
of which saturated fatty acids	g / 100g	6,0
Carbohydrates	g / 100g	0
of which sugars	g / 100g	0
Protein	g / 100g	27
Salt	g / 100g	6,0

8) GMO and Allergens

According to the statements of suppliers of raw ingredients used, products are free from substances which, in accordance with the Regulations EC No. 1829/2003 and 1830/2003, should be labeled as genetically modified or GMO origin and from allergenic substances defined or from them derived (with reference to Annex II of Reg. EU 1169/2011). Inside the plant are not stored or processed products derived from GMOs or from substances included in the lists of allergenic.

9) Expiring date

Best before: see the label on the product.

10) Storage condition

Store in a cool, dry place: see the label on the product.

Do not pierce the packaging. Storage temperature of refrigerated product < 10 ° C

11) Auxiliary materials directly in contact

All packaging materials that are in direct contact with the product are useful for contact with foods.