## Alcar uno spa

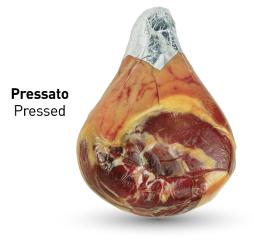
# Finished product standard

### Standard n.

rewiew: 08/01/2020

Name:

BONELESS CURED HAM WASHED 9 MONTHS – FRENCH ORIGIN



#### 1)PRODUCT PRESENTATION AND DEFINITION

Prosciutto, obtained by processing fresh pork legs of French origin, salted and properly seasoned with traditional method, with a maturation period of at least 9 months, according to the highest quality standards respecting the sanitary regulations imposed by the European Community.

Ingredients: pork leg, salt,

Cured period: Min. 9 months

#### 2) SPECIAL REQUIREMENTS OF PROCESSING:

Deboning: Side removal of the bone

Cleanup: Washed with water

Forming: Pressed, into a mold in the shape of ham

#### 3) PACKAGING

Pieces for carton: variable

Average carton weight: variable

#### 4) SENSORY DETAILS:

Taste: sweet, pleasing, with fragrant and characteristic aroma of lean ham

Odor: Mild aromatic, typical of well-ripened product without defects from rancidity, pasture, defects and vein cuff.

**Appearance / Color**: cut, the color is uniform between pink and red, interspersed by white pure fat parts, no leaks, with no surface deposits. The cuff should not have brownish colors. The grease must have a color light yellow.

### 5) CHEMICAL - PHYSICAL REQUIREMENTS

Weight of the single piece in accord to customer request

Fat thickness cm. 1.5 / 2 max

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#### 6) TOLERANCES RELATED TO SOME DEFECTS

Presence of small hematomas / rupture capillaries Max 10 %

Unevenness cutting Absent

Presence of tyrosine crystals Absent

unusual cracks Absent

Defects needle Absent

Non-uniformity of color Absent

Defects grooming Max 10 %

#### 7) REQUIREMENTS MICROBIOLOGICAL

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

#### 8) CHEMICAL ANALYSIS (average values)

Testing conducted Units of measurement values

Aw ≤ 0,92

nitrates (E252) mg / Kg under law limit

#### **Nutrition declaration**

Testing conducted	Units of measurement	values
Energy Value	Kcal/100g Kj/100g	228 952
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	26
Salt	g / 100g	6,0

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#### 9) 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.

#### 10) Expiring date

Best before: see the label on the product.

#### 11) Storage condition

Store in a cool, dry place, away from heat sources. Do not pierce the packaging. Storage temperature of refrigerated product < 10  $^{\circ}$  C

#### 12) Auxiliary materials directly in contact

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