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| Alcar uno spa | Finished product standard | Standard n. |
| review: 08/01/2020 | | |

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| Name: | BONELESS CURED HAM WASHED 9 MONTHS – FRENCH ORIGIN |
|--------------|---|

Pressato
Pressed



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

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|---|----------|
| 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 ° C

12) Auxiliary materials directly in contact

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