



**PRODUCT NAME: PARMA ham - Langhiranese prosciutti srl**

*Protected appellation of origin according to the provisions of law 13th February 1990 n. 26 and of EU rule n. 1107/96 – Certified by Control Body authorized by the Ministry of Agriculture, Food Sovereignty and Forests.*



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## PRODUCT DEFINITION

The ham is made from fresh pork legs, accurately selected, obtained from the slaughtering of national heavy swine, cured for at least 14 months, fire branded with the brand of "Istituto Parma Qualità", sold with and without bone, trimmed and vacuum packed. Weight: with bone approx. 8,5/10 kg. (code 341 photo nr. 1); without bone 7.0/8,5 kg (code 340 photo nr. 2) and addobbo (code 3405 photo nr. 3), without bone in half kg 3,75 (code 3409) .

For each ageing are available both 16 and 18, 20, 24 and 30 months.

*(The pictures are illustrative only and illustrate the different forms)*

## INGREDIENTS

Pork leg  
Salt



Photo nr. 1



Photo nr. 2

## SENSORY FEATURES

Colour: uniform red-rosy colour when sliced  
Smell: pleasant, intense  
Taste: sweet and delicate, peculiar  
Texture: firm, soft slice when sliced  
Shape: inviting and typical



Photo nr. 3

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**CHEMICAL-PHYSICAL FEATURES\***

Added polyphosphates:	g/kg P <sub>2</sub> O <sub>5</sub>	Absent
Nitrites (like NaNO <sub>2</sub> )	mg/kg	Absent
Nitrates(like NaNO <sub>3</sub> ):	mg/kg	Absent

**NUTRITION FEATURES per 100 g. – average value**

Energy	1113 kJ / 267 kcal
Fat	18 g
- of which saturated fatty acids	6,1 g
Carbohydrates	< 0.5 g
- of which sugars	0 g
Protein:	26 g
Salt	4,4 g

**MICROBIOLOGICAL FEATURES IN THE COURSE OF PRODUCTION\***

Total coliformes	UFC/g	-
Staphylococcus aureus	UFC/g	-
Clostridium solfito-reducers	UFC/g	-
Salmonella Spp	In 25 g	Absent
Listeria Monocytogenes	In 25 g	Absent
E.Coli O157	In 25 g	Absent

**USE INSTRUCTIONS**

The product is ready to be consumed, sliced.

**ALLERGIES AND FOOD INTOLERANCES**

Ingredients according to attachment II Rule (UE) N. 1169/2011 : none.  
The product is gluten free and does not contain milk extracts.

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**OGM DECLARATION<sup>(1)</sup>**

According to the evaluation of the components of the recipe and of the suppliers declarations, the product:

- isn't a product containing or consisting of genetically modified organisms
- isn't a product starting from genetically modified organisms
- doesn't contain ingredients produced from genetically modified organisms

<sup>(1)</sup> doesn't require the labelling *GMO – Specifics norms: Regulation (EC) N. 1829/2003, Regulation (EC) N.1830/2003.*

**PACKAGING<sup>(2)</sup>**

FIRST WRAPPING: transparent, multilayer food envelope, for vacuum packing.

FINAL WRAPPING: cardboard food box.

PALLET: euro type.

CODE	Size	Average weight per unit kg	pieces box	Dimensions box	Total weight kg	bixes layer	Number of layers	tot pallet
340	Pressato 16m	7,5	2 pz	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34018	Pressato 18m	7,5	2 pz	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34020	Pressato 20m	7,5	2 pz	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34024	Pressato 24m	7,5	2 pz	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34030	Pressato 30m	7,5	2 pz	42,8 x30,7 h 24,2	15 c.a.	6	6	36
3409	Pressato 1/2	3,75	4 pz	42,8 x30,7 h 24,2	15 c.a.	6	6	36
3405	Addobbo 16m	7,5	2 pz	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340518	Addobbo 18m	7,5	2 pz	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340520	Addobbo 20m	7,5	2 pz	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340524	Addobbo 24m	7,5	2 pz	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340530	Addobbo 30m	7,5	2 pz	57,1 x38,4 h 20,2	15 c.a.	4	7	28
341	With bone 16m	10	2 pz	59,5 x39,5 h 23	20 c.a.	4	7	28
34118	With bone 18m	10	2 pz	59,5 x39,5 h 23	20 c.a.	4	7	28
34120	With bone 20m	10	2 pz	59,5 x39,5 h 23	20 c.a.	4	7	28
34124	with bone 24m	10	2 pz	59,5 x39,5 h 23	20 c.a.	4	7	28
34130	with bone 30m	10	2 pz	59,5 x39,5 h 23	20 c.a.	4	7	28

<sup>(2)</sup> standard values

**SHELF LIFE<sup>(3)</sup>**

MPT: boneless whole and in half = 180 days  
boneless in ¼ = 90 days  
bone-in = none

<sup>(3)</sup> from the packing date

**STORAGE AND TRANSPORT CONDITIONS**

Boneless, vacuum packed 0°C/+ 4°C

Bone-in: to keep in a dry cool place



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**MANUFACTURER**

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**PLANT**

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- Data above mentioned are related to analyses carried out in the course of the standard controls in the production on products of average weight kept to the temperatures indicated on the packaging.