

DATA SHEET
Parma ham PDO, boned



General data

Invoice name	PARMA SO 24M SPEC 8,5K-ct1pz
Product code	005091
Customs description	02101981



Product description

Ingredients Pork, salt.

Quality characteristics Processed and cured in the Villani facility at Pastorello di Langhirano (Parma) using heavy pig legs, in accordance with the PDO regulations. Hung for a long time after salting, for skilful, gradual curing for up to 24 months. Trimmed and cleaned to the highest standards. Chisel-deboned without cutting the ham. "Special" because it is carefully knife-trimmed to remove the coating, any dark lean meat and the yellow fat.

FLAVOUR: unrivalled sweetness. Very distinctive fragrance, flavour and personality.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	max 10°C
Curing	24 months

Organoleptic characteristics

External appearance	rind light-coloured, fat pale yellow
Flavour	sweet and tasty
Aroma	delicate
Colour	lean uniform red, fat white or slightly pinkish

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
8,5 kg		41 cm	29 cm	11 cm	9 months from packaging

Palletisation **Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
4	8	32	1	0,16X0,395X0,54	8002974033796

Chemical parameters **Microbiological parameters**

Parameter	Average values per 100 g of product	Parameters	Average values
Moisture(g)	50	Total Mesophilic Bacteria Loads cfu/g	5*10^6
Fat (g)	16	E. Coli cfu/g	< 10^2
Saturates (g)	6,4	Faecal Coliforms cfu/g	< 10^2
Protein (g)	28	Staphylococcus aureus cfu/g	< 10^2
Carbohydrate (g)	0	Salmonella spp. in 25 g	Absent
Sugars (g)	0	Listeria monocytogenes in 25 g	Reg. CE 2073/2005
Salt (g)	4,8		
Energy Value (kcal)	256		
Energy Value (kJ)	1068		
Aw	0,93		
pH	5,7		

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Allergens

Substance	Present
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Legal requirements

HACCP
Traceability
GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
 Compliant with Reg. EC no. 178/2002 and subsequent amendments
 To the best of our current knowledge the product:

- is non-GMO
- is not derived from GMOs
- does not contain GMO-derived material
 (Reg. EC 1829/2003 and Reg. EC 1830/2003)

Packs

All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.

Labelling

In compliance with Reg. EC no. 1169/2011.

Remark

Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.

Address

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