

SALUMIFICIO LA TORRE	OPERATING MODULE	MO 16 Rev.:01
	FINISHED PRODUCT DATA SHEET	Date: 04.09.2024
		Page 1 by 1

PRESSED BONELESS CURED RAW HAM

INGREDIENTS	ORIGIN OF RAW MATERIAL - PRODUCT CHARACTERISTICS		
- Pork - Salt.	The product has all the characteristics provided for by the Ministerial Decree of 21 September 2005, "Regulation of the production and sale of certain cured meat products". It is obtained from the legs of pigs born, raised and slaughtered in the EU. The product, once it has reached at least the minimum seasoning indicated, is washed and deboned (so-called "washed") or deboned and cleaned with a knife (so-called "peeled") and vacuum-packed. The product is deboned in pressed form. The size varies from 6 kg to 9 kg.		
PACKAGING	SPICES, FLAVOURINGS, ADDITIVES	SEASONING	STORAGE AND SHELF LIFE
Vacuum-packed in transparent bags compliant with current regulations.	No one.	The minimum overall duration of the production process is 13 months	The product, unless otherwise indicated on the label, has a shelf life of 180 days from the date of packaging. It can be kept cool.

EC RECOGNITION NUMBER
IT 515 L

NUTRITION DECLARATION
(Average values per 100 gr)

Energy value	939 kj / 225 kcal
Fats	12.5 g
of which saturated fatty acids	4.2 g
Carbohydrates	< 0.5 g
of which sugars	0 g
Protein	27.8 g
Salt	5.0 g

ALLERGENS

It is declared that the product is free from components that may cause food allergies and/or intolerances and therefore has no obligation to declare it on the label.

STANDARD LOGISTICS INFORMATION

Carton of 1 pc (1D - cm 40.5x30.5x13) palletizing on 100x120 pallets: 8 cartons per layer, 15 layers per pallet