

SALUMIFICIO LA TORRE	OPERATING MODULE	MO 16 Rev.:01
	TECHNICAL DATA SHEET FINISHED PRODUCT	Date: 04.09.2024
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PROSCIUTTO DI PARMA DOP BONELESS SEASONED 24 MONTHS

INGREDIENTS	RAW MATERIAL'S ORIGIN – PRODUCT CHARACTERISTICS		
• Pork • Edible salt	The product as all of the characteristics required by law 13/02/90 n. 26 and EC. regulation n.1107/96. In particular, it is obtained from the legs of pigs born, raised and slaughtered in the foreseen area of Italy by PDO spectations. Once the product has reached at least the indicated minimum maturity, it is either washed and deboned (“lavato”) or deboned and knife-cleaned (“pelato”) and vacuum-packed. The product is deboned in “pressed” shape. The size varies from 6,5 to 10 kg.		
Packaging	SPICES, FLAVORS, ADDITIVES	SEASONING	STORAGE AND DURATION
Vaacum packed in trasparente bags compliant with current legislation.	None.	Not less than 24 months.	The product, unless otherwise indicated on the label, has a shelf life of 180 days from date of packaging. Keep refrigerated.

CE REGISTRATION NUMBER

IT 515 L

NUTRITIONAL FACTS

(Average value for 100 gr)

Energy value	1113 kj / 267 kcal
Fat	18 g
Of which saturates	6,1 g
Carbohydrates	< 0,5 g
Of which sugars	0 g
Protein	26 g
Salt	4,4 g

ALLERGENS

We declare the product is free from components that can cause food allergies/intollerances/reactions and therefore has no obligation to declare on the label.

STANDARD LOGISTICS DETAILS

1 pc. carton (1D - cm 40,5x30,5x13) on 80x120 pallet: 6 cartons per layer, 12 layers per pallet

2 pc. carton (2DL - cm 56,5x36,5x14) on 80x120 pallet; 4 cartons per layer, 10 layers per pallet