

S.ILARIO Prosciutti S.r.l.

SALAGIONE E STAGIONATURA PROSCIUTTI

STABILIMENTO ED UFFICI: Via Ponticella, 18 - MULAZZANO PONTE - LESIGNANO DE' BAGNI (PR) - TEL. +39 0521 857144 - FAX +39 0521 853018

PARTITA IVA E CODICE FISCALE 02411870344

INDIRIZZO POSTALE: CASELLA POSTALE N. 9 - 43013 LANGHIRANO (PR)

TECHNICAL PRODUCT DATA SHEET

Manufacturer name	S.ILARIO Prosciutti S.r.l. Via Ponticella, 18 - Mulazzano Ponte di Lesignano de' Bagni (PR)	
Identification number	IT 1224 L CE	
Product name	Parma ham DOP without bone	
Appearance	Whole thigh, without boneless leg except the calcaneal incorporated portion of the Achilles tendon. The product is whole or divided in half and vacuum packed. External appearance: golden color, without hair Internal appearance: pinkish color, uniform, lightly streaked	
Weight	Between 7 and 9 kg	
Method of conservation	Conserve in a cool place	
Physical and chemical characteristics	Humidity	59 - 63%
	Proteolysis	26 - 29%
	Water activity	< 0,92
Microbiological characteristics	Escherichia coli	< 1,0 x 10 ¹ ufc/g
	Enterobacteria	< 1,0 x 10 ¹ ufc/g
	Coagulase positive staphylococci	< 1,0 x 10 ¹ ufc/g
	Listeria	ABSENT in 25 g
	Salmonella	ABSENT in 25 g
	The product does not contain additives or preservatives The product does not contain allergens according to Directives 2003/89/CE and 2006/142/CE	
Organoleptic characteristics	Consistency: typical of the seasoned product Taste/odor: sweet, with the characteristic aroma	
Maximum term of conservation	Consume preferably within 6 months	
Use modality	The product is ready for consumption after removal of the rind and lard residual. Product sold by weight.	

INGREDIENTS AND ACCESSORY MATERIALS

Raw materials meat	Raw materials non-meat	Additives	Coverin material	Accessory materials
Fresh pig thigh (from the thigh to the tarsal bone)	Table salt	None	None	Bags and materials for vacuum

NUTRITION FACTS *

Energy value	1113 kj	267 Kcal
Fat	18 g into 100 g	
of wich saturates	6,1 g into 100 g	
of wich unsaturates	8,9 g into 100 g	
of wich polyunsaturates	2,7 g into 100 g	
Carbohydrates	<0,5 g into 100 g	
of wich sugars	0	
Protein	26 g into 100 g	
Salt	4,4 g into 100 g	

* AVERAGE ANALYTICAL PARAMETERS

ST - Dis. Rev. 2 of 09/12/2014