



TECHNICAL DATA SHEET  
PROSCIUTTO CRUDO EMILIANO C/O

24/08/2015

GENERALS DATA

Name:	prosciutto crudo emiliano c/o
Product code:	013001
Category:	dried products
Raw meat:	pork
Seasoning time:	10 month

Weight: 7/7,5 kg

Packaging: loose  
Gut: NA

PACKAGING

GTIN	8002974012371			
E.A.N.13 f.w.				
E.A.N.13 v.w.	2013001			
Pieces per Carton:	2			
Cartons Dimension "meters" (H x L x L):	0,245	0,4	0,535	
N° Cartons Per Layer:	4			
N° Layer Per Pallet:	6			
Storage Temperature :	max 10°C			
Best Before:	12 month			

ONLY FOR COOKED PRODUCTS

Cooking T° In The Middle : NA

Pasteurisation: NA Time: NA T°C NA

Ingredients:

pork, salt, preservative (potassium nitrate)

Issued by: LRC

Approved by: SAQ

## CHEMICAL - PHYSICAL VALUES

	Average values per 100 g of product	
Humidity %	54	
Lipids %	15	
Saturates %	6	
Proteins %	22	
Carbohydrates %	0	
Sugars %	0	
Salt %	5,8	
Energetic Value	Kcal: 223	Kjoule 929

Aw	0,940
pH	6

## MICROBIOLOGICAL VALUES

Total Viable Count cfu/g	5*10 <sup>6</sup>
E. Coli cfu/g	< 10 <sup>2</sup>
Coliforms cfu/g	< 10 <sup>2</sup>
Staphilococcus aureus cfu/g	< 10 <sup>2</sup>
Salmonella spp. in 25 g	Absent
Listeria Monocytogenes in 25 g	Absent

## ALLERGENIC SUBSTANCES (ANNEX III a Directive 2003/89/EC)

Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	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 i. e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	NO
Celery and products thereof	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 expressed as SO <sub>2</sub> ."	NO
Molluscs and products thereof	NO
Lupin and products thereof	NO
Presence of GMO	NO

## ORGANOLEPTIC CHARACTERISTICS

External Aspect	clear hide, pale yellow fat
Color	thin homogeneous red, white fat or slightly rosy
Smell	light and typical
Taste	sweet

Consistence	tender and compact
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