

DATA SHEET

Prosciutto crudo Pastorello affettato

**General data**

Invoice name	AFF.PASTOR.70gr.SEA-ct10pz
Product code	012023
GTIN piece (fixed weight)	8002974100306
Customs description	02101981

**Product description**

Ingredients Pork, salt.

Quality characteristics Cured in the Villani plant in Langhirano for at least 12 months, using selected fresh hams. A mouth-watering ham with an intense flavour.

Additive-free

Medium technical charact.**Organoleptic characteristics**

Pack	protective atmosphere	External appearance	shingled slices		
Recommended storage temperature	+1°C/ +4°C	Flavour	tasty		
Curing	at least 12 months	Aroma	characteristic		
Average weight	Diameter	Height	Width	Length	Standard minimum durability date
70 gr		2,5 cm	14,4 cm	21,7 cm	150 days from packaging

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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
13	16	208	10	0,129X0,224X0,298	8002974033314

Chemical parameters**Microbiological parameters**

Parameter	Average values per 100 g of product
Energy Value (kJ)	937
Energy Value (kcal)	224
Fat (g)	12
Saturates (g)	4,8
Carbohydrate (g)	0
Sugars (g)	0
Protein (g)	29
Salt (g)	5,0
Moisture(g)	52
Aw	0,92
pH	6

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	5*10 ⁶
E. Coli cfu/g	< 10 ²
Faecal Coliforms cfu/g	< 10 ²
Staphylococcus aureus cfu/g	< 10 ²
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Reg. CE 2073/2005

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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	Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
Traceability	Compliant with Reg. EC no. 178/2002 and subsequent amendments
GMO	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.
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