

DATA SHEET

Dry-cured ham with truffle - take away**General data**

Invoice name	AFF.P.CRUDO TART.70g NZ-ct10pz
Product code	003088
GTIN piece (fixed weight)	8002974010490
Customs description	02101131

Product description

Ingredients	Pork, salt, summer truffle 1,2%(tuber aestivum vitt), flavourings.
Quality characteristics	Obtained from a hand-salted leg of pork, slow-cured in a cellar, as is the tradition for the finest hams. Seasoned with shavings of summer truffle, which are clearly visible in the slice. A unique aroma and bold, enticing flavour.

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 of truffle		
			Colour	lean uniform red, fat white or slightly pinkish		
Average weight	Diameter	Height	Width	Length	Standard minimum durability date	
70 g		2,5 cm	14,4 cm	21,7 cm	180 days from packaging	

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
13	16	208

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
10	0,12X0,22X0,3	8002974010483

Chemical parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	1068
Energy Value (kcal)	256
Fat (g)	16
Saturates (g)	6,4
Carbohydrate (g)	0
Sugars (g)	0
Protein (g)	28
Salt (g)	5,0
Moisture(g)	50
Aw	0,94
pH	6

Microbiological parameters

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.

Address**VILLANI S.P.A.**

Via Eugenio Zanasi, 24 - 41051 Castelnuovo Rangone - Modena - Italia

Tel. +39.059.534411 - Fax +39.059.534495

info@villanisalumi.it - www.villanisalumi.it

C.F./P.IVA 00772580361