



PRODUCT TECHNICAL DETAILS

Revisión: 02
Fecha: 05/22

PRODUCTO: SERRANO HAM DEBONED BLOCK ½ PIECES

INGREDIENTS: Pork ham, salt, preservers (E-250, E-252), antioxydant (E-301)

Ref Calet: 124100
EAN: variable

PRODUCT DESCRIPTION:

Cured back leg of the pork (Ham) cured and processed during a period between 8 to 9 months. Preserved by salt process. Deboned, no skin, no fat, and in form of block rectangular. ½ pieces.

MICROBIOLOGICAL CHARACTERISTICS

Clostridios sulfito-reductores: <100 ufc/g
Coliformes fecales: ≤ 100 ufc/g
Escherichia coli: ≤10 ufc/g
Salmonella y Shigella: Ausencia ufc/25g
Staphylococcus aureus: <100 ufc/g
Listeria monocytogenes: ≤ 100 g

FÍSICO-CHEMICAL CHARACTERISTICS

pH: 6,54
Aw<0,92

ORGANOLEPTICS CHARACTERÍSTICS

Colour: red purple and bright.
Aroma: Mild intense and stabilized.
Flavor: cured, intens.
Cut looks: Uniform, no crust or fissures.
Consistency: consistent but without harshness.

NUTRITION FACTS per 100 g

Calories: 1342kJ/322Kcal
Total fat: 21,22 g
Saturated fatty acids: 8,13 g
Carbohydrates: 0,05 g
Sugars: 0 g
Proteíns: 32,26 g
Salt: 3,05 g

LOGÍSTIC DETAILS

Unit packing: vacuum in plastic
Net weight unit: 2 to 2,5 kg aprox.
Piece size: variable
Units/carton: 4 unit
Gross Weight cartón: 10,5 kg aprox
Carton Size: 390 x 260 x 180 mm
Volume carton: 0,018252 m³
Nº cartons /Palet: 72 un
Nº cartons/stage: 8 un
Stages/pallet: 9
Height palet: 175 cm
Gross weigh pallet: 750 kgs. Aprox.

Target:	Final consumer in general, except allergic to any of its ingredients.
Allergens Declaration:	Allergens free. Gluten free. No GMO containing.
Instructions for use:	Product ready for consumption.
Conditions of storage and transport:	Refrigerated Product. Keep between 0 and 7 °C
Possible misuse:	If the conditions of storage and transportation indicated are not maintained, can alter the microbiological, organoleptic characteristics and shelf life of the product.
Best before:	6 months.