

Revisione 00 del 17.07.2021



RIGAMONTI SALUMIFICIO S.P.A, A SOCIO UNICO – SOCIETA' SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA  
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## PRODUCT TECHNICAL FEATURES

### Aff. Prosciutto di Parma 250 g

#### Description:

Prosciutto di Parma is a typical seasoned product of Italian charcuterie. Its quality is guaranteed by the consortium that certifies PDO (Protected Designation Origin). The product is easily distinguished by the presence of the ducal crown with five points. The product is characterized by red color with white fat, the taste is sweet and characteristic.

- ✓ GLUTEN FREE
- ✓ NO MILK DERIVATES
- ✓ PDO Product

code

**CRUAS019**

EAN product

**8008161400464**

EAN box

**98008161700512**

Unit of measure

Nr.

Average weight

250 g

#### Packaging

packaging conditions

Pre-sliced packaged in a protective atmosphere (mixture of nitrogen and carbon dioxide)

first wrapping

Transparent lower film APET/tie/EVOH/PE PEEL, Transparent upper film PET/PE/EVOH/PE AF UV

Product dimensions

240x200x25 mm

packaging

american-type corrugated cardboard

packaging dimensions

250x 210 x 190 mm

minimo packaging, pieces

8

Cardboards per pallet

120

Cardboards per layer

15

layers

8

#### Storage conditions

temperature

**+ 0 / + 4 °C**

Minimum preservation term (MPT)

**90 days**

Approx. Residual life (in sealed and properly preserved package)

60 days

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After open store at refrigerating temperature and consume within 1 day

## INGREDIENTS

Pork leg.  
Salt.

## NUTRITION DECLARATION (Average nutritional value for 100 g)

Kcal	252
Kjoule	1051

fats	g	16
of wich saturated	g	6,4
carbohydrates	g	1,0
of wich sugars	g	0,3
proteins	g	26
salt (NaCl)	g	5,5

## CHEMICAL-PHYSICAL CHARACTERISTICS (indicative values)

humidity	%	< 63
aW		< 0,92
pH		< 6,0
gluten		n.r.

Notes to the chemical-physical characteristics: The type of product does not allow to express rigid chemical standards, but reference values, to be considered indicative.

## MICROBIOLOGICAL FEATURES

Listeria Monocytogenes	Ufc/g	<100
Salmonella spp	absent in 25 g.	absent in 25 g.
Escherichia Coli	ufc/g	< 10
Stafilococchi cp	ufc/g	<100

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan.

## ALLERGENS TABLE

ANALYTICAL PARAMETER	PRESENCE/absence	cross contamination risk (YES/no)
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Cereals containing gluten	absence	no
Crustaceans and products thereof	absence	no
Eggs and products thereof	absence	no
Fish and products thereof	absence	no
Peanuts and products thereof	absence	no
Soybeans and products thereof	absence	no
Milk and products thereof (including lactose)	absence	no
Nuts	absence	no
Celery and products thereof	absence	no
Mustard and products thereof	absence	no
Sesame seeds and products thereof	absence	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no