

DATA SHEET
Dry-cured Ham Mattonella



General data

Invoice name	PR.VILLANI MATT. 1\2 x 2,1-2,5kg -ct 8pz
Product code	011005
Customs description	02101981



Product description

Ingredients	Pork, salt.
Quality characteristics	Dry-cured ham cured for at least 12 months. 100% natural, without nitrites or nitrates. Deboned, knife-trimmed, pressed and vacuum-packed. Ready for slicing. Full-flavoured.

Medium technical charact.

Organoleptic characteristics

Pack	vacuum-packed			External appearance	"bauletto" shape
Recommended storage temperature	max 10°C			Flavour	sweet
Curing	12 months			Aroma	subtle, characteristic
Cooking	not applicable			Colour	lean uniform red, fat white or slightly pinkish
Average weight	Diameter	Height	Width	Length	Standard minimum durability date
2,1/2,5 kg		cm 7	cm 19	cm 14	6 months from packaging

Palletisation

Packaging

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
5	7	35	8	0,215X0,35X0,465	8002974012302

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Chemical parameters

Parameter	Average values per 100 g of product
Moisture(g)	54
Fat (g)	13
Saturates (g)	5,2
Protein (g)	26
Carbohydrate (g)	0
Sugars (g)	0
Salt (g)	5,8
Energy Value (kcal)	221
Energy Value (kJ)	923
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	Absent

Allergens

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 (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), 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

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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 Castelnovo Rangone - Modena - Italia

Tel. +39.059.534411 - Fax +39.059.534495

info@villanisalumi.it - www.villanisalumi.it

C.F./P.IVA 00772580361