

DATA SHEET

Dry-cured ham with truffle



General data

Invoice name	PR.CRUDO TARTUF'O' 6,5kg-ct1pz
Product code	003006
Customs description	02101981



Product description

Ingredients Pork, salt, summer truffle 1,2%(tuber aestivum vitt), flavourings.

Quality characteristics After curing, the meat is carefully boned and trimmed, during which process the suet applied earlier on is removed, along with any dark lean meat and yellow fat. The summer truffle is then added and the meat is placed in a mould.

FLAVOUR AND APPEARANCE: mild yet distinctive, with the addition of pieces of truffle that are clearly visible when cut.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	max 10°C
Curing	13 months

Organoleptic characteristics

External appearance	rind light-coloured, fat pale yellow
Flavour	tasty
Aroma	characteristic of truffle
Colour	lean uniform red, fat white or slightly pinkish

Average weight	Diameter	Height	Width	Length	Standard minimum durability date
7,3 kg		41,5	29,5	12	6 months from packaging

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Palletisation

Number of packs per layer	Number of layers	Number of packs per pallet
5	10	50

Packaging

Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
1	0,16X0,395X0,54	8002974036940

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
Moisture(g)	50
Aw	0,93
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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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 (<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 Traceability GMO

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