

ItaliaAlimentari Sede Legale: viale Europa 14 – 43011 BUSSETO (PR) Sede Amministrativa: Via Marconi 3 -46040 Gazoldo degli Ippoliti (MN)	Moduli Italia Alimentari S.p.A. Allegati ST Schede Prodotti: SALUMI	ST-00-22-I-01-0150063-01
PR.FILO'SO PRES.F.1/4 SV CBM		Revisione 00 del 17/11/2023 Pag. 1 di 3

TECHNICAL SHEET – FINISHED PRODUCT				
BRAND	COMMERCIAL NAME	CODE	WEIGHT	EAN CODE
CORTE BUONA	PR.FILO'SO PRES.F.¼ SV CBM	0150063	about 1 Kg	2411020000000

Supplier	ITALIA ALIMENTARI SPA
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Legal name	Dry-cured ham
Production description	Pork legs are salted and cured for 8-9 months. The cured ham is then deboned for a vertical cut, pressed in a special mold. Then it is cut in four pieces and under vacuum packed in transparent plastic film.
Ingredients	Pork leg, salt, Preservative: potassium nitrate (E252) 140g of pork are used for 100g of finished product
Instructions for storage	0/+7°C

Date of minimum durability	90 days
Date of minimum durability (minimum life on receipt)	60 days

Destination of use	Final consumer	☒
	Final consumer after slicing	☒
	Mass caterers	☒
	Industrial processing	☒

Product Features	Organic	☐
	Halal	☐
	Kosher	☐
	Gluten Free (AIC)	☐

Rev.	Natura Modifiche		
00	primo inserimento a sistema		
Preparazione		Approvazione	Distribuzione
CAMPANA GILDA		BELLESIA ANDREA	CAMPANA GILDA

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PACKAGING / PALLETIZING		
Primary packaging	Type	Plastic film for under vacuum packaging
	Dimensions	/
Secondary packaging	Type	Carton
	Dimensions	395x595x115 mm, tare 640g ± 8%
	Pieces	8 pieces per carton
Palletizing	Type	Pallet 80*120 cm
	Pieces	4 cartons per layer
	Disposition suggested	10 layers per pallet

Microbiological characteristics ¹ (average values)	Microbiological parameters	Limit	Reference method
	<i>E.coli</i> β- positive glucuronidase.	< 100 CFU/g	ISO 16649-2
	Coagulase positive staphylococci	< 10000 CFU/g	ISO 6888-1
	Anaerobi sulfite reducers	≤ 1000 CFU/g	ISO 15213
	<i>Salmonella spp.</i>	Absent in 25 g	ISO 6579
	<i>Listeria monocytogenes</i>	In compliance with Reg. CE 2073/2005	

Nutrition Facts (average values)	per 100g of product ²		per serving size	50 g	AR serving size ³
	Energy	960 kJ		480 kJ	6%
		230 Kcal		115 Kcal	6%
	Fat	14,0 g		7,0 g	10%
	Of which saturates	6,0 g		3,0 g	15%
	Carbohydrate	0,5 g		0,3 g	0%
	Of which sugars	0,0 g		0,0 g	0%
	Fibre	0,0 g		0,0 g	-
	Protein	25,5 g		12,8 g	26%
	Salt	6,00 g		3,00 g	50%

Allergens	Present in the	Present in Cross
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¹ Reference values in the period of shelf life of the product

² In compliance with the "European Commission guidelines regarding the setting of tolerances for the nutritional values indicated on the label" - December 2012

³ Reference assumptions of energetic elements and certain nutrients other than vitamins and mineral salts (adults) - EU Reg. 2011/1169: Energy 8400 kJ / 2000 kcal; 70g fat; saturated fatty acids 20g; 260g carbohydrates; sugar 90g; 50g proteins; 6g salt

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(Annex. II, Reg. UE 1169/2011)	product	Contamination
Cereals containing gluten *	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts**	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites ***	No	No
Lupini e prodotti a base di lupini	No	No
Molluschi e prodotti a base di molluschi	No	No
* - wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
** - 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		
*** - at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2		

ALLERGENS (on the label)	/
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GMO	This product does not contain ingredients that require additional labelling as the new legislation establishes, in accordance with regulations CE n. 1829/2003 e CE n.1830/2003.
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