



PRODUCT INFORMATION SHEET

A06I - CURED BONELESS "PARMA" PDO HAM, PRESSED AND VACUUM- PACKED

Rev. 8 of 04/11/2024
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Product code

A06I

Trade name

Cured Parma ham PDO boned, pressed and vacuum packed

Sale name

Parma ham without bone pressed

Description

Obtained from boned Parma ham, moulded into the classic shape, pressed and vacuum-packed in clear plastic bags.

Product details

This is a PDO product (Protected Denomination of Origin protected under the law 13/02/'90 n° 26). Allergens (according to the directive 2003/89/CE and the successive changes and updates): none.

Product GTIN code

2 397030 PPPPP C

Packaging GTIN code

98005573003194

INTRASTAT code

0210.1981

Intended market

General public, with the exception of those with allergies to, and/or intolerances of any ingredients listed on the label, or who are advised to avoid such products for medical reasons.

Usage guidelines

Product ready for consumption after removal of rind

Ingredients

Pork leg, salt.

GMOs (Regulation EC 1829/2003 and 1830/2003)

Non-GM product: free from GMOs and GMO derivatives.

Treatment with ionising radiation(Directives 99/2/EC and 93/3/EC)

This product has not been treated with ionising radiation, nor does it contain ingredients that have undergone ionising treatment

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V.le Saltini 15/17 – 42015 Correggio (RE)



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ALLERGEN INFORMATION (in accordance with Directive 2003/89/EC and subsequent amendments)

Ingredient or sub-ingredient	Present	Absent	Cross-contamination
Cereals that contain gluten (wheat, rye, barley, oats spelt, Kamut or hybrid strains), and their derivatives.		X	NO
Shellfish and products containing shellfish		X	NO
Egg and products containing egg		X	NO
Fish and products containing fish		X	NO
Peanuts and products containing peanuts		X	NO
Milk and milk-based products (including lactose)		X	NO
Soy and products containing soy		X	NO
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and their derivatives		X	NO
Celery and products containing celery		X	NO
Mustard and products containing mustard		X	NO
Sesame seeds and products containing sesame seeds		X	NO
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l in the form of SO ₂		X	NO
Lupin beans and products containing lupin beans		X	NO
Molluscs and products containing molluscs		X	NO

TASTING NOTES

External appearance	Whole boneless cured ham in vacuum pack
Appearance when sliced	Pearly white fat and intense red lean meat
Aroma	Typical and intense
Flavour	Typical, sweet; without any strange flavours

NUTRITIONAL CONTENT

Energy	1126 kJ/100 g 269 kcal/100 g
Fat	18 g/100 g
of which saturates	6,1 g/100 g
Carbohydrates	0,0 g/100 g
of which sugars	0,0 g/100 g
Protein	26 g/100 g
Salt	4,8 g/100 g

MICROBIOLOGICAL CONTENT

Escherichia coli	< 10 CFU/g
Sulphite reducing clostridia	< 10 CFU/g
Coagulase-positive staphylococci	< 100 CFU/g
Salmonella	absent in 25g
Listeria monocytogenes	Conforms to reg. EC 2073/2005

STORAGE AND PERISHABILITY

Shelf life	180 d
Minimum shelf life guaranteed at the delivery	2/3 del TMC
Storage instructions	Keep cool, max +7°C
Ageing	Minimum 14 months

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PRODUCT CHARACTERISTICS

Average weight	6,5 - 8,5 Kg
Dimensions in cm (L x w x h)	32,0 x 42,0 x 10,5
Packaging method	Vacuum packaged product
Primary packaging	Plastic wrapper
Suitability of primary packaging	Veroni S.p.A. hereby declares that the primary packaging used is suitable for contact with food products, in accordance with the following regulations: Italian Ministerial Decree 21/03/1973 and amendments, EU Regulations. EC 1935/2004, EC 2023/2006 and amendments, EC 10/2011 and amendments
Secondary packaging	Cardboard box
Suitability of transport packaging	

STANDARD LOGISTICAL INFORMATION

Units per box	2
Packaging type	Cardboard box Y0216 "3"
Package dimensions cm (Lxpxh):	60,0 x 36,0 x 24,0
Package weight:	934 g
No. packages per layer:	4
No. layers per pallet:	4
Total No. of package per pallet:	16
Max. pallet height (pallet included):	111 cm



Pallet type	Europallet
Mode of transport	Controlled temperature

REVISION REASON

Date	Reason
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