



RIGAMONTI SALUMIFICIO S.P.A. A SOCIO UNICO – SOCIETÀ SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
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PRODUCT TECHNICAL FEATURES

Prosciutto Crudo Mattonella 1/2

Description:

Prosciutto crudo is a typical seasoned product of Italian charcuterie. The product is characterized by red color with white fat, the taste is sweet and characteristic.

| | |
|-----------------|-----------------|
| code | CRUTS012 |
| EAN product | 98008161300583 |
| EAN box | 98008161700581 |
| Unit of measure | variable weight |
| Average weight | 2,6 kg ~ |

Packaging

| | |
|--------------------------|--|
| packaging conditions | undervacuum |
| first wrapping | Transparent bag, in poliammide-polietilene |
| packaging | american-type corrugated cardboard |
| packaging dimensions | mm 390 x 295 x 235 |
| minimo packaging, pieces | 6 |
| Cardboards per pallet | 40 |
| Cardboards per layer | 8 |
| layers | 5 |

Storage conditions

| | |
|--|---------------------|
| temperatura | + 0 / + 8 °C |
| Minimum preservation term (MPT) | 90 days |
| Approx. Residual life (in sealed and properly preserved package) | 60 days |

After open store at refrigerating temperature and consume within 7 days

PRODUCTION PLANT, EC n.

IT 1318 L CE

INGREDIENTS

Pork meat.
Salt.
Preservative: E252.

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| NUTRITION DECLARATION (Average nutritional value for 100 g) |
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| | |
|--------|-----|
| Kcal | 235 |
| Kjoule | 983 |

| | | |
|-----------------|---|-----|
| grassi | g | 13 |
| di cui saturi | g | 5,0 |
| carboidrati | g | 0,5 |
| di cui zuccheri | g | 0,5 |
| proteine | g | 29 |
| sale (NaCl) | g | 5,5 |

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| MICROBIOLOGICAL FEATURES |
|---------------------------------|

| | | |
|-------------------|-------|-----------------|
| Salmonella spp | ufc/g | absent in 25 g. |
| Listeria Monocyt. | ufc/g | <100. |

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

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| ALLERGENS TABLE |
|------------------------|

| ANALYTICAL PARAMETER | PRESENCE/absence | cross contamination risk (YES/no) |
|---|------------------|-----------------------------------|
| 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 ₂ . | absence | no |
| Lupin and products thereof | absence | no |
| Molluscs and products thereof | absence | no |