



PRODUCT TECHNICAL SHEET

MOD: ST

Ed. 01

Rev. 00

Data:20/11/2019

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Filled up and approved by QM

PROSCIUTTO COTTO ARTU'

Trading name	Artù
Legal name	Prosciutto Cotto Alta Qualità
Producer	MARTELLI SALUMI S.p.A. Legal address: Via Cantone, 28 - 46030 Dosolo (MN) Administrative address and production plant: Via dell'Industria, 11 - 35040 Boara Pisani (PD)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Product description	Obtained from the processing and cooking of fresh pork legs from European slaughterhouses, chosen for their large size, combined with the low layer of fat; the shin and internal fat are removed from the bone; only a small part of the rind remains, covering only one side; low brine injection product. Polyphosphates, soy, starches and milk derivatives are not added to the brine; gluten free. The cooking temperature is equal to 69° C at the heart of the product, the old parameter of the Law Decree which governed the denomination, among others, of "High quality cooked ham". Despite the changes made to this decree, which removed the obligation to reach this temperature, Martelli kept it. Furthermore, to gently reach 69° C at the heart of the product, it takes almost 24 hours. All this leads to an increase in the weight loss during cooking with a consequent decrease in syneresis (liquid loss) during the entire life of the product. This is also due to the low syringing. Another advantage of the low syringing and the long cooking at high temperature is the better consistency of the slice which is drier but very firm. The effect is not "dry", as matter of fact the classic aromas and traditional flavor of the product are enhanced. The slice melts in the mouth, eliminating any 'synthetic' effect.
Ingredients	Pork leg, salt, dextrose, natural flavors, antioxidant: E301, preservative: E250.
Allergens	Absent
GMO	Absent
Storage condition	In the refrigerator constantly at a temperature from + 1 ° C to + 3 ° C
Packaging method	Vacuum pack in aluminum poly laminate subjected to pasteurization
Best before	165 days from the date of packaging, if all the storage conditions are respected
Average weight	Approximately 9.4 kg

-General characteristics-

Item number	IDA0046
EAN Code	26804
CE mark	IT 1820/L CE

-Average nutritional values per 100g of product-

Energy value	kJ	698
	kcal	167
Fats	g	11
of which saturated fatty acids	g	6.5
Carbohydrates	g	1.0
of which sugars	g	1.0
Protein	g	17
Salt	g	2.0

-Chemical-physical characteristics-

pH	>4,5
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-Logistic information -

Packaging format	'Barrel' type mold
N. pieces per case	2
Primary packaging characteristics	Labeled with barcode, weight, batch number and minimum storage term
Primary packaging dimensions	49.3cm x 30.8cm x 18.0cm
N. cases per layer	5
N. layers	5
N. cases per pallet (europallet)	25