



PRODUCT
TECHNICAL SHEET

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Filled up and approved by QM	

PROSCIUTTO CRUDO DI PARMA DOP

Trading name	Prosciutto Crudo di Parma DOP
Legal name	Parma Ham PDO
Product description	Aged pork ham on the bone trimmed as whole chicken leg; aged for a minimum of 24 months
Producer	COOP. PRODUTTORI SUINI PRO SUS SCA Strada Valparma 234, 43020 – Bedduzzo di Corniglio (PR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pork leg, sea salt
Allergens	None
GMO	Absent
Stilbenic, thyrostatic, hormonal or anti-hormonal substances	Absent
Drugs residues, antibiotics, pesticides or other substances dangerous or harmful to human health	Absent
Additives	N.A.
Storage conditions	Keep in a cool place
Serving method	Product hung on hooks or in cardboard baskets on pallets (jumbo)
Variable weight	>8,5kg
Meat Origin	Italy
Packaging materials	For food use only

- General characteristics-

Item code	IDA0056
EC Seal	IT 513 L CE *

* Any products 'da balia' may differ from the previously reported seal

- Average nutritional values per 100g of product-

Energy value	kJ	1113
	kcal	267
Fats	g	18
of which saturated fatty acids	g	6.1
Carbohydrates	g	<0.5
of which sugars	g	0
Protein	g	26
Salt	g	4.4

- Product-sensorial characteristics-

Colour of the pork rind	Pale yellow
Colour of the fat	White
Colour of the lean	Uniform pink
Odour	Pleasant
Texture	Compact

- Microbiological characteristics-

Within the limits indicated by Regulations (EC) no. 852/2004 and n. 2073/2005 and subsequent amendments