



**PRODUCT**  
**TECHNICAL SHEET**

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Filled up and approved by QM

**PROSCIUTTO CRUDO DI PARMA DOP ADDOBBO**

Trading name	Prosciutto Crudo di Parma DOP Addobbo Disossato
Legal name	Parma Ham PDO
Product description	Pork ham aged for at least 16 months, boned, pressed and vacuum-packed
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	< +10°C
Serving method	As per customers' needs
Variable weight	>7kg
Meat Origin	Italy
Packaging materials	For food use only

**- General characteristics-**

Item code	IDA0057
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 of which saturated fatty acids	g	18
	g	6.1
Carbohydrates of which sugars	g	<0.5
	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