



## PRODUCT TECHNICAL SHEET

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Filled up and approved by QM

### PROSCIUTTO COTTO PRAGA ½ CADOR

Trading name	Prosciutto Cotto Praga ½ Cador
Legal name	Prosciutto cotto con aggiunta di acqua
Producer	SALUMIFICIO F.LLI COATI srl Via Leonardo Da Vinci 5, 37024 – Arbizzano di Negrar (VR)
Manufacturing plant	Via Monti Lessini 36, 37020 - Marano di Valpolicella (VR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pork leg (85%), water, starches, dextrose, salt, natural flavors, smoky flavor, gelling agent: E407a, antioxidant: E301, preservative: E250.
Allergens	None. Gluten free, lactose free
GMO	Absent
Storage condition:	Between 0°C and +4°C
Best before	120 days at a temperature between 0 ° C and + 4 ° C
Net Weight	4 kg ar
Origin of raw materials	European Community

#### -General characteristics-

Item number	IDA0049
Ean code	2341108
EC code	IT R3T4Q CE

#### -Average nutritional values per 100g of product-

Energy value	kJ	509
	kcal	121
Fats of which saturated fatty acids	g	5,2
	g	2,1
Carbohydrates of which sugars	g	3,6
	g	1,1
Protein	g	15
Salt	g	2,0

#### -Microbiological characteristics-

Escherichia coli	<10 ufc/g
Clostridium sulphite reducers	<10 ufc/g
Staphylococcus coagulase positive	<50 ufc/g
Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g

#### -Logistic information-

<b>PRIMARY PACKAGING</b>	
Type of packaging	Aluminized envelope
Average packaging weight	0,06kg
<b>SECONDARY PACKAGING</b>	
Type of packaging	Card board
Pieces for packaging	4pc
Average packaging weight	16kg ar
<b>TERTIARY PACKAGING</b>	
Type of pallet	Epal
Height	150cm ar
Gross weight	500kg ar
Number of layers	6
Cases per layer	6
Total cases	36

#### -Other technical notes -

Food Quality and Safety Management System of Salumificio F.Lli Coati is certified and complies with the requirements of the UNI EN ISO 9001: 2015, UNI EN ISO 22000: 2005 and international technical standards IFS and GSFS (BRC) . The company operates in compliance with national and European legislation, in a self-control regime and in compliance with the principles of the HACCP system. The raw materials, the finished products and the hygienic conditions of the workplace are constantly monitored by chemical and microbiological analyzes carried out by qualified external laboratories accredited by ACCREDIA.