TECHNICAL SPECIFICATION

Revision n°: 0
Of: 09/04/2024
Fumagalli Industria S.p.A.

PROSCIUTTO DI PARMA DOP

DESCRIPTION
It is a cured meat with Protected Designation of Origin, obtained with selected legs of Italian pigs, and is produced in the territory of the province of Parma. The salt-coated thighs are stored in environments with particular climatic conditions. After the drying phase, a long curing phase follows, in accordance with the technical specifications defined by the Disciplinary of the Consorzio del Prosciutto di Parma, in compliance with European regulations. At the end of the curing process, the hams are branded under the supervision of an inspector from the Consorzio del Prosciutto di Parma.

ORIGIN OF THE MEAT
Heavy Italian pigs born, raised and slaughtered in Italy - 100% ITALIAN

PRODUCTION SITE
Fumagalli Industria Alimentari S.p.A. [IT1036L CE]

INGREDIENTS
Pork leg (Italian origin), sea salt.

ALLERGENS
ABSENT [Annex II of Regulation (EU) No 1169/2011]

AVERAGE NUTRITIONAL VALUES (per 100g)	
Energy	1113kJ
Energy	267kcal
Fat	18g
of which saturated fat	6,1g
Carbohydrate	<0,5g
of which sugars	0g
Proteins	26g
Salt	4,4g

PRODUCT INFORMATIONS				
Weight (kg)	**Code**	**Dscription**	**Product size**	**Packaging**
10	14010	Prosciutto di Parma PDO c/o 15-17 months	Entire	au naturel

LOGISTICAL INFORMATIONS						
Pieces per box	**Box per floor**	**N° max floors**	**Box type**	**Box tare (g)**	**Box size (mm)**	**Box height (mm)**
2	4	5	P	700	555x335	225

STORAGE TEMPERATURE
Store in a cool, dry place.

MINIMUM STORAGE TERM (days)
365
MINIMUM RESIDUAL STORAGE TERM AT DELIVERY (days)
256

CONSUMER INFORMATIONS

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