



**TECHNICAL SPECIFICATIONS OF
BON FILET DI PROSCIUTTO – GEMMA DI TORRECHIARA**

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1. NAME OF PRODUCT	BON FILET DI PROSCIUTTO – GEMMA DI TORRECHIARA
2. INGREDIENT LIST	Pork meat and sea salt.
3. RAW MATERIAL	The fresh legs used for the production of Culatello must come from pigs born and reared in farms situated in the 10 regions of central and northern Italy.
4. CHARACTERISTICS OF THE PIGS	- No less than 9 months of age - Average weight of 160 kg $\pm$10%
5. CHARACTERISTICS OF THE FRESH LEG	- Iodine number no higher than 70 - Linoleic acid content no higher than 15% - Fat layer between 15 and 30 mm - Minimum weight of fresh leg: 10 kg
6. MANUFACTURING PROCESS	Phases: Reception; selection; isolation; salting; resting; washing; drying; pre-curing; curing. If required: deboning, slicing, packaging.
7. CHARACTERISTICS OF THE FINISHED PRODUCT	Minimum curing time: 12 months Colour: red-pink interpolated with the pure white of the fat marbling. Aroma: characteristic.
8. ANALYTICAL PARAMETERS (according to the law)	moisture from 56% to 61% salt from 4,5% to 5,8% proteolysis index from 24 to 31
9. OTHER PARAMETERS (AVERAGE)	For 100 g: Energy: 1012kJ / 243 kcal Fat: 15g (of which saturated fat 6g) Carbohydrate: <0,3g (of which sugars 0g) Protein: 27g Salt: 5g
10. SHELF LIFE (SUGGESTED)	Natural shape: Temp. 14 - 18°C. RH 55 -65% (suggested): 12 months Peeled under vacuum (covering intact): Temp. 4 - 10°C. Time (suggested): 6 months max Once opened and already trimmed: Temp. 1 - 6°C keeping the muscle part covered to avoid oxidation and incrustation. Time (suggested): 1 month max
11. PRODUCT RECOGNITION	The lot stamped by fire on the skin in the back part of the ham bearing the process start date, and the technical label on the vacuum packing bearing the lot and the packing date.
12. ALLERGENS AND GMO	In the production are not used allergens and/or GMO
13. PACKING DETAILS	2 pcs for carton