

DATA SHEET
Cooked ham with truffle



General data

Invoice name	214001 COTTO TARTUF'ò 7,6kg met-ct2p
Product code	214001
Customs description	16024110



Product description

Ingredients Pork, salt, dextrose, fructose, sucrose, wine, summer truffle 1,2% (tuber aestivum vitt), spices, flavourings, antioxidant (sodium ascorbate), preservative (sodium nitrite).

Quality characteristics A cooked ham made from the meat of medium-heavy pigs, having bone-in weight of about 12 Kg. Deboning is meticulous by a process similar to that used for Culatello; the “falsa pera”, shank and some of the rind are removed to leave just the core of the ham. This is followed by a process similar to that for traditional cooked hams, with sweet brine bath with added summer truffle, also placed in the middle of the ham.

FLAVOUR: soft meat with a distinctive taste of real truffle.

Medium technical charact.

Pack	vacuum-packed
Recommended storage temperature	1°C / 4°C
Cooking	70°C

Organoleptic characteristics

External appearance	regular half-"bauletto" shape
Flavour	after-taste of truffle
Aroma	characteristic of truffle
Colour	uniform pinkish with pearly white fat and small pieces of summer truffle

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Average weight	Diameter	Height	Width	Length	Standard minimum durability date
7,6 kg (cut in half)					180 days from packaging

Palletisation

Packaging

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
12	5	60	2	0,21X0,31X0,31	8002974036339

Chemical parameters

Microbiological parameters

Parameter	Average values per 100 g of product
Energy Value (kJ)	841
Energy Value (kcal)	202
Fat (g)	14
Saturates (g)	5,6
Carbohydrate (g)	1,0
Sugars (g)	1,0
Protein (g)	18
Salt (g)	1,8
Moisture(g)	64
Aw	0,975
pH	6,2

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	< 10 ³
E. Coli cfu/g	< 10
Faecal Coliforms cfu/g	< 10
Staphylococcus aureus cfu/g	< 10
Salmonella spp. in 25 g	Absent
Listeria monocytogenes in 25 g	Absent

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Allergens

Substance	Present
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Legal requirements

HACCP Traceability GMO

Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
Compliant with Reg. EC no. 178/2002 and subsequent amendments
To the best of our current knowledge the product:

- is non-GMO
- is not derived from GMOs
- does not contain GMO-derived material
(Reg. EC 1829/2003 and Reg. EC 1830/2003)

Packs

All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.

Labelling

In compliance with Reg. EC no. 1169/2011.

Remark

Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.

Address

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