



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS SLICE OF PARMA HAM 24 MONTHS	Issue date	01/04/2021
		Form	A2-PA HACCP
		Rev.	00

PRODUCT

Boneless, cut and vacuum-packed slice of Parma Ham PDO.

DESCRIPTION OF USE

Seasoned salami to be eaten sliced, suitable for all types of consumers.

INGREDIENTS

Pork, for sale.

TECHNOLOGICAL ADJUVANT

Suet.

TMC

The slice of Prosciutto Parma PDO has a minimum shelf life of six months from the date of vacuum packaging.

STORAGE

Store at a temperature of 2/10° C.

PRODUCT WEIGHT

The weight of the slice is 2.6 kg, +/- 0.2

LEGISLATIVE REFERENCES

Prosciutto di Parma Bedogni is recognized with the Protected Designation of Origin (PDO) pursuant to law no. 26/90 and of Regulation (EC) no. 1107/96. Certified by a Control Body authorized by the Ministry of Agricultural, Food and Forestry Policies.

SELF-CHECK (HACCP system): As required by EC Reg. 852/04, EC Reg. 853/04 and EC Reg. 854/04.

CE RECOGNITION NUMBER

IT 1016 L

PRODUCTION CYCLE AND PACKAGING

The fresh thighs are selected and put in common salt in cold rooms for a first period of 6 days, they are subsequently moved in the muscular part with an automatic masseuse, to favor the penetration of the salt, then salted for a second time and stored in the cold room for days. 20. Subsequently, the residual salt is removed and placed in a resting cell for a further 60 days, and then washed with an automatic spray washing machine and it is at this point that seasoning begins in the rooms specially set up at natural temperature for a minimum seasoning of months 24. Then the hams are deboned, cleaned with a knife, cut into slices and immediately vacuum packed.

LE NOSTRE CERTIFICAZIONI





Alta Salumeria, Altissimi Piaceri

ORGANOLEPTIC CHARACTERISTICS

Cut color: uniform between pink and red, interspersed with the pure white of the fat parts.

Aroma and flavor: meat with a delicate and sweet flavor, slightly salty and with a fragrant and characteristic aroma.

ALLERGENS

It does not contain allergens.

MICROBIOLOGICAL AND PHYSICAL CHARACTERISTICS

Salmonella in 25g: absent; Listeria monocytogenes in 25g: absent; E.coli: <10 ufc / g; Staphylococci coagulase + (Staphylococcus aureus and other species): <50 cfu / g; AW <0.92; PH <6.

NUTRITIONAL VALUES

Average values per 100 grams	
Energy kJ/kcal	1113 KJ/ 267Kcal
Fats	18,00g
of which saturated fatty acids	6,10g
Carbohydrates	<0,5g
of which sugars	0g
Protein	26,00g
Salt	4,40g

LE NOSTRE CERTIFICAZIONI

