



Alta Salumeria, Altissimi Piaceri

BEDOGNI EGIDIO S.p.A.	PRODUCT TECHNICAL SPECIFICATIONS PARMA HAM PDO DEBONED "EGIDIO 1956"	Issue date	21/11/2017
		Form	A2-PA HACCP
		Rev.	00

PRODUCT PDO

Parma Ham, boneless, vacuum packed.

DESCRIPTION OF USE

Aged sausage to be eaten sliced, suitable for all types of consumers.

INGREDIENTS

Pork meat, salt.

TECHNOLOGICAL COADIUVANTE

Suet.

SIZE

Kg. 4/5,5.

TMC

The Parma Ham PDO deboned has as minimum storage term (tmc) six months from the date of vacuum packaging.

STORAGE

Store in the refrigerator at temperature $\leq + 10^{\circ} \text{C}$.

LEGISLATIVE REFERENCES

At Bedogni Parma Ham, the Protected Designation of Origin (PDO) is recognized in accordance with law n. 26/90 and of the Regulation (CE) n. 1107/96. Certified by a Control Body authorized by the Ministry of Agricultural, Food and Forestry Policies. Self-control (HACCP system): As required by EC Reg. 852/04, EC Reg. 853/04 and EC Reg. 854/04.

EC RECOGNITION NUMBER

EN 1016 L

PRODUCTIVE CYCLE

The fresh legs are carefully selected and placed in common rooms in cold storage for an initial period of 6 (six) days, are then moved into the muscle part with automatic massager, to promote the penetration of salt then salted for a second time and placed in cold room for days 20. Subsequently the residual salt is removed and put into the rest cell for a further 60 days, and then washed with an automatic spray washing machine and it is at this point that the seasoning begins in the specially arranged rooms at natural temperature for a minimum aging of 33 months. Before being shipped, they are deboned, cleaned with a knife, about 7 cm of

LE NOSTRE CERTIFICAZIONI





Alta Salumeria, Altissimi Piaceri

product removed in the front, side and rear parts, so as to obtain a cylindrical shape ready for cutting; finally they are tied by hand with food ropes and immediately vacuum packed.
Before being shipped, they are selected according to specific customer requests, boned, knife-cleaned and immediately vacuum-packed.

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

PRODUCT MEASUREMENTS

cm 30 x 18 x 13 circa

LE NOSTRE CERTIFICAZIONI

