REVISION REASON

Date	Reason
19/06/2019	Ageing updated

Product code	# A28I
Trade name	Cured ham "Corallo", boned skinned in vacuum-packed
Sale name	Cured ham "Corallo" without bone pelatello
Description	"Corallo" ham is obtained by processing and curing selected pork legs, it is boned and the rind is completely removed for optimum ease of use. It is sold vacuum packed.
Product details	Sale's name (according to Italian Decree Law 21/09/2005): cured raw ham **Without added preservatives.**
Product GTIN code	2 401860 PPPPP C
Packaging GTIN code	98005573003514
INTRASTAT code	0210.1981
Intended market	General public, with the exception of those with allergies to, and/or intolerances of any ingredients listed on the label, or who are advised to avoid such products for medical reasons.
Usage guidelines	Ready-to-eat product
Ingredients	Pork leg, salt.
GMOs (Regulation EC 1829/2003 and 1830/2003)	Non-GM product: free from GMOs and GMO derivatives.
Treatment with ionising radiation(Directives 99/2/EC and 93/3/EC)	This product has not been treated with ionising radiation, nor does it contain ingredients that have undergone ionising treatment

ALLERGEN INFORMATION (in accordance with Directive 2003/89/EC and subsequent amendments)

Ingredient or sub-ingredient	Present	Absent	Cross-contamination
Cereals that contain gluten (wheat, rye, barley, oats spelt, Kamut or hybrid strains), and their derivatives.		X	NO
Shellfish and products containing shellfish		X	NO
Egg and products containing egg		X	NO
Fish and products containing fish		X	NO
Peanuts and products containing peanuts		X	NO
Milk and milk-based products (including lactose)		X	NO
Soy and products containing soy		X	NO
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut,pistachio, macadamia) and their derivatives		X	NO
Celery and products containing celery		X	NO
Mustard and products containing mustard		X	NO
Sesame seeds and products containing sesame seeds		X	NO
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l in the form of SO2		X	NO
Lupin beans and products containing lupin beans		X	NO
Molluscs and products containing molluscs		X	NO

TASTING NOTES

External appearance	Cured ham without rind vacuum packed
Appearance when sliced	Pearly white fat and intense red lean meat
Aroma	Typical and intense
Flavour	Typical; without any off flavours

NUTRITIONAL CONTENT

Energy	1065 kJ/100 g
	255 kcal/100 g
Fat	16 g/100 g
of which saturates	5,9 g/100g
Carbohydrates	0,2 g/100 g
of which sugars	0,0 g/100 g
Protein	29 g/100 g
Salt	5,8 g/100 g

MICROBIOLOGICAL CONTENT

Escherichia coli	< 10 CFU/g
Sulphite reducing clostridia	< 10 CFU/g
Coagulase-positive staphylococci	< 100 CFU/g
Salmonella	absent in 25g
Listeria monocytogenes	Conforms to reg. EC 2073/2005

STORAGE AND PERISHABILITY

Shelf life	180 d
Storage instructions	Keep cool, max +7°C
Ageing	Minimun 8 months

PRODUCT CHARACTERISTICS

Average weight	4,5 / 5,5 Kg
Dimensions in cm (L x w x h)	29 x 26 x 8
Packaging method	Vacuum packaged product
Primary packaging	Plastic wrapper
Suitability of primary packaging	Veroni S.p.A. hereby declares that the primary packaging used is suitable for contact with food products, in accordance with the following regulations: Italian Ministerial Decree 21/03/1973 and amendments, EU Regulations. EC 1935/2004, EC 2023/2006 and amendments, EC 10/2011 and amendments
Secondary packaging	Box with double wave Veroni brand

PRODUCT LABEL

STANDARD LOGISTICAL INFORMATION

Units per box   4

Packaging type   **Cardboard box '3'**

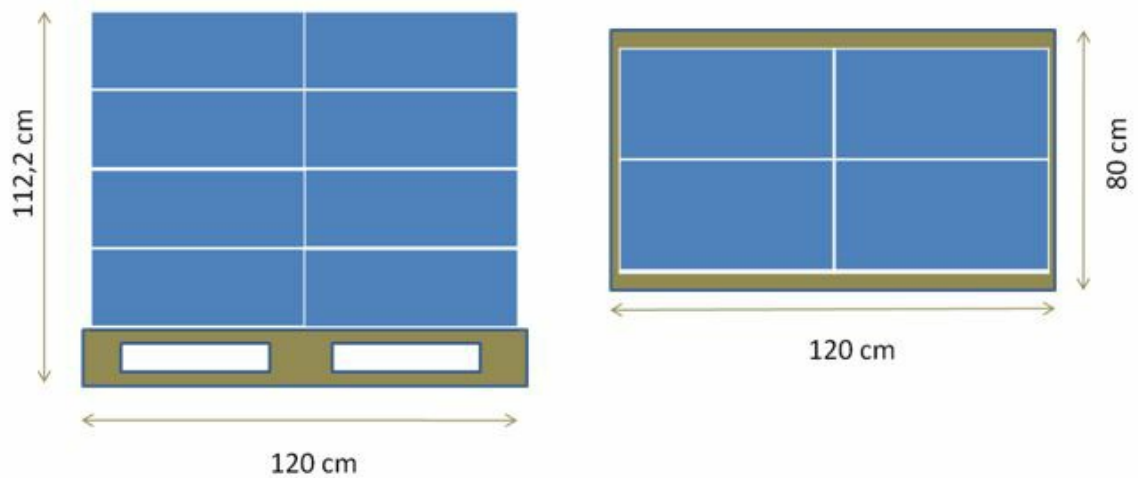**Package dimensions cm (LxWxH):** 59,5 x 36,0 x 24,3
Packaged weight: 1000 g
No. packages per layer: 4
No. layers per pallet: 4
Total No. packages per pallet: 16
Max. pallet height (pallet included): 112,2 cm

Pallet type   Europallet
Mode of transport   Controlled temperature