



## Acorn-Fed 100% Iberico Shoulder Ham Hand Sliced

DATE: 01/14/2022

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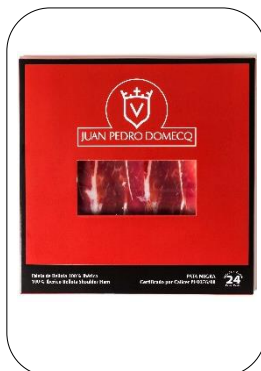
Cured product made with the forelimbs of the pig

#### Raw material

From Acorn-fed 100% Iberico pigs. According to Royal Decree 4/2014, January 10th, on quality regulations for Iberico meat, ham, shoulder ham and loin.

#### Organoleptic features

Intense red color. Bright, unctuous and very marbled fat.  
Characteristic, intense and persistent smell.  
Mild, pleasant and permanent taste.



#### AVERAGE NUTRITIONAL VALUE PER 100g

Energy value	1838,77	kJ
	437,80	Kcal
Fat	32,21	g
Of which saturated	7,46	g
Carbohydrates	<0,1	g
Of which sugar	<0,1	g
Protein	36,98	g
Salt	2,60	g

**- Format:** Sliced

**- Ingredients:** 100% Ibérico Bellota pork Shoulder ham (98%), common salt (2%), sugar (<0,1%), preservative (E-252), Antioxidant E-301 and correcteur d'acidité E-331iii.

**- Applied treatment:** Trimming, profiling, refrigeration, salting, post-salting, drying, maturation and slicing processes.

**- Packaging used:** Polyethylene bag suitable for food use.

#### **- Storage and distribution conditions:**

Vacuum packed: Keep refrigerated (0° to 7°C)

**- Use instructions:** Can be generally consumed except in case of medical prescription. To consume to room temperature. Once opened, consume within 24h.

**- Shelf life:** 1 year from end of slicing process. (Date of issue)

**- Batched:** It consists of a 6-digit numbering (OXXXXY):

1<sup>st</sup> Digit: Always equal to 0

XXX: Number of the deboning Natural Day Sequence (1-365)

YY: Last two digits of the manufacture year

**- Labelling:** Sticker placed on the plastic bag, in which the identification data of the company and the traceability of the product appear.

**- Sale:** Sale in bulk or to other processing industries or direct sale to final consumer

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**MICROBIOLOGICAL FEATURES**

Clostridium sulphite-reductors &lt;100ufc/g

Listeria monocytogenes Absent in 25 g

Salmonella spp. Absent in 25g

**PHYSICOQUEMICAL FEATURES**

PARAMETER	ACCEPTANCE LIMITS	RESIDUES ANALYZED	ACCEPTANCE LIMIT
pH	5,67	Dioxines	1.0 pg/kg
aw	0,86	Dioxines and PCB'S	1.25 pg/kg
Nitrite	100 mg/kg		
Nitrate	250 mg/kg		