

Deboned

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Acorn-fed 100% Iberico Ham Deboned

Cured product made with the hindlimbs 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	1509,04	kJ		
	359,3	Kcal		
Fat	26,72	g		
Of which saturated	7,01	g		
Carbohydrates	<0,1	g		
Of which sugar	<0,1	g		
Protein	29,70	g		
Salt	2,70	g		

- Format: Deboned

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

<u>- Applied treatment:</u> Trimming, profiling, refrigeration, salting, postsalting, drying, maturation and deboning processes.

- Packaging used: Polyethylene bag suitable for food use.

- Storage and distribution conditions:

Vaccum packed: Keep refrigerated (0º to 7ºC)

<u>- Use instructions</u>: Can be generally consumed except in case of medical prescription. To consume to room temperature.

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

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

1st Digit: Always equal to 0 XXX: Number of the deboning natural day sequence (1-365) YY: Last two digits of the manufacture year

<u>- Labelling</u>: Plastic seal or laminated paper that surrounds the leg and on it 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



DATE: 01/14/2022

MICROBYOLOGICAL FEATURES

Clostridium sulphite-reductors <100ufc/g Listeria monocytogenes Absent in 25 g Salmonella spp. Absent in 25g

PHYSICOQUEMICAL FEATURES

PARAMETER	ACCEPTANCE LIMIT	RESIDUES ANALYZED	ACCEPTANCE LIMIT
рН	5,63	Nitrite	100 mg/kg
aw	0,85	Nitrate	250 mg/kg