



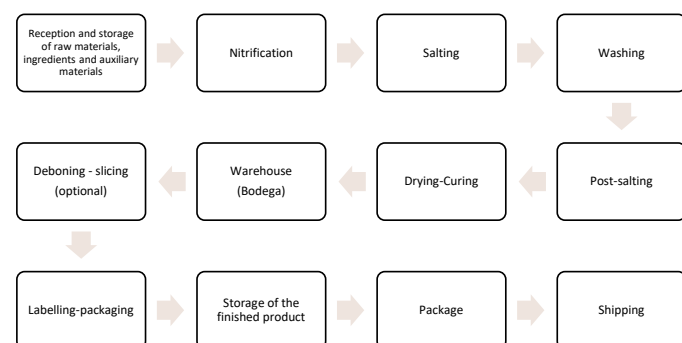
TECHNICAL DATA SHEET

IBERIAN CEBO CAMPO HAM

PRODUCT DESCRIPTION

Ham is the bone and muscle piece formed by the rear limb of the acorn-fed Iberian pig. These pieces undergo adequate processing using common salt and other authorised ingredients inherent to salting in solid form, that guarantee their conservation for consumption after the drying-curing process.

PROCESS



ORGANOLEPTIC CHARACTERISTICS

Appearance and colour on cutting: meat colour varies from pink to purplish-red, and fat is brilliant. Homogeneous when sliced.

Flavor: flavor and aroma are characteristic, delicate and slightly salty.

External appearance: uniform and homogeneous.

Texture: homogeneous, not too fibrous, with pastiness neither softening. If is pressed, the thumb sinks easily into the layer of fat.

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	LIMITS
Listeria monocytogenes	<100 ufc/g
Salmonella (ufc/25 g)	NOT DETECTED

PHYSICOCHEMICAL CHARACTERISTICS

E number	Designation	Maximum residual dose (mg/kg)
E 251 - 252	Nitrates	120 ppm
E 249 - 250	Nitrites	67 ppm
AW < 0,92		

NUTRITIONAL FACTS

Composition per 100 g of food	
Energy value / calories (kJ/kcal)	1580 kJ / 375 kcal
Total fat	22,4 g
- saturated fat	6,5 g
- trans fat	0 g
Total carbohydrate	1,5 g
- sugars	0,5 g
Protein	43,2 g
Salt	2,78 g
Sodium	1112 mg

INGREDIENTS

Iberian field bait ham, common salt, sugar, acidity regulator (E-331iii) and preservatives (E-252, E-250).

AUXILIARY MATERIALS

Lard and/or oil as protection layer; rope, band, packing vacuum plastic and cardboard shipping container (box).

FORMATS

- Whole piece (shrink-wrapped) in individual boxes (7 - 10 Kg/piece)
- Whole pieces (shrink-wrapped) in a large box.
- Deboned and vacuum packed (3 - 5 Kg/piece)
- Sliced and vacuum packed (75 gram format)
- Sliced by hand and vacuum packed (100 gram format)

SHELF LIFE

24 months

PACKING / PACKAGING

Primary packaging: food-grade labels and shrink wrap.

Secondary packaging: Individual corrugated cardboard box.

Tertiary packaging: Cardboard shipping container

STORAGE AND TRANSPORT

Sliced and deboned format: storage between 0°C to 5°C is recommended.

Whole piece: storage between 10°C to 20°C.

CONDITIONS OF USE

Ready-to-eat product.

Sliced format: it is recommended to open the package a few minutes before consumption.

ALLERGENS

Allergens	✓ / ✗
Cereals containing gluten >20 mg/Kg	✗
Crustaceans and products thereof	✗
Eggs and products thereof	✗
Fish and products thereof	✗
Peanuts and products thereof	✗
Soybeans and products thereof	✗
Milk and products thereof (including lactose)	✗
Nuts and products thereof	✗
Celery and products thereof	✗
Mustard and products thereof	✗
Sesame seeds and products thereof	✗
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂	✗
Lupin and products thereof	✗
Molluscs and products thereof	✗

GMOs

GMO-free product, do not produced from Genetically Modified Organisms.

COMPANY IDENTIFICATION

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