

TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.15488/SG

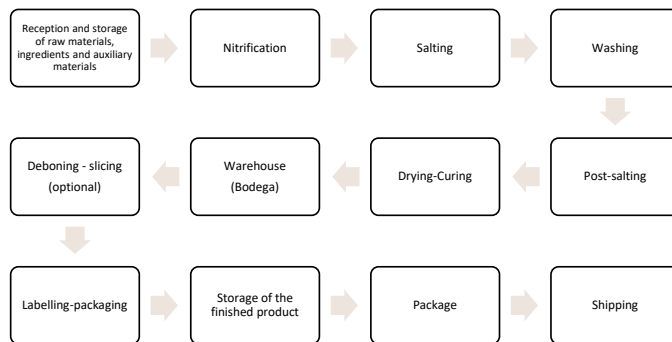
GRAN RESERVA HAM

ORIGIN: SPAIN

PRODUCT DESCRIPTION

Ham is the bone and muscle piece formed by the rear limb of Duroc 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)	596 kJ / 136 kcal
Total fat	5,6 g
- saturated fat	1,9 g
- trans fat	0 g
Total carbohydrate	1,5 g
- sugars	0,5 g
Protein	21,4 g
Salt	2,34 g
Sodium	936 mg

INGREDIENTS

Pork ham, salt, sugar, acidity regulator (E-331iii) and preservatives (E-252 and 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 (8 - 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).

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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