

	TECHNICAL SCHEDULE	Rev. 04
	CINTA SENESE'S HAM	printed: 11.05.2016



NAME Cinta Senese's Pig

CATEGORY Fresh meat and their preparation

PRODUCT DESCRIPTION Product obtained from pigs of pure breed "Cinta Senese", farmed in semi-wild state on the Valdelsa Fiorentina's hills. Cinta senese's ham is included in the list of traditional agro-food products Tuscany Region Dlgs 173 of 1998 art.8 and decree Mi.P.A.F 350 of 1999.

DESCRIPTION OF PROCESSING PROCESS The Cinta senese's ham is obtained exclusively from DOP meat of pure Cinta Senese breeds, slaughtered between 16 and 18 months of age. The salting is carried out on wooden boards still in an handcraft way by the right amount of salt per piece mixed with natural aromas. The seasoning is made in special natural gas cells for a period ranging from 18 to 24 months.

WEIGHT Weighing approx. 12,5 kg.

INGREDIENTS Cinta Senese thigh DOP, salt, pepper, garlic, sucrose, dextrose, antioxidant: ascorbic acid, preservative: potassium nitrate and sodium nitrite, natural flavors.

ALLERGENS Not present.

INCORRECT CROSSED CONTAMINATIONS WITH ALLERGING MATERIALS Not present.

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SHELF LIFE & STORAGE MODE 365 days in a cool and dry place

ORGANOLEPTIC CHARACTERISTICS Taste: intense and pleasing scent
Color: rosé and white fat Structure: consistent, but soft cut

LABELING Label Trade Name Net Weight Ingredients Manufacturer or
Packaging Site TMC Storage Mode CE Stamp No. IT 2982 S