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|  | TECHNICAL SCHEDULE | Rev. 04 |
| | MONTAIONE'S HAM | date: 11.05.2016 |

NAME

Rustic Ham of Montaione

CATEGORY

Fresh meat and their preparation

PRODUCT DESCRIPTION

Product obtained from pigs bred in semiwild on the hills of Valdelsa Fiorentina. It has red meats, a low percentage of infrared and intramuscular fat, and a compact and white subcutaneous fat with light rosé grain.

DESCRIPTION OF THE PROCESSING PROCESS

The Rustico ham of Montaione is obtained with meat of pigs bred in the semiwild state on the hills of Valdelsa Fiorentina slaughtered between 16 and 18 months of age. The salting is carried out on wooden boards still in an artisanal way by the right amount of salt per piece mixed with natural aromas. The seasoning is made in special natural cells for a period ranging from 18 to 24 months.

WEIGHT

Weights approx. 12,5 Kg.

INGREDIENTS

Pork, salt, pepper, garlic, sucrose, dextrose, antioxidant: ascorbic acid, preservative: potassium nitrate and sodium nitrite, natural flavors.

ALLERGENS


Not present.

POSSIBLE CROSSED CONTAMINATIONS WITH ALLERGING SUBSTANCES

Not present.

SHELF LIFE & CONSERVATION MODALITIES

365 days in a cool and dry place

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ORGANOLEPTIC CHARACTERISTICS

Taste: intense and pleasing scent

Color: pink and white

Structure: consistent, but soft cut

LABELING

Brand name

Sales denomination

Net weight

Ingredients

Manufacturer or Packaging Site

TMC

Conservation methods

No. CE stamp 2982 S