



Product Specification

CURED HAM



EspP - 1055

PRODUCT IDENTIFICATION

Presentation	Product Code	Net Weight	EAN Code
Thin Slices	FTC1055	80 g	560 4925 01055 4

PRODUCT DIMENSIONS

Fatia	Thickness (mm)	Format LxW (mm)	Weight (g)
	0,95 ± 0,1	109×159 ± 3	16,9 ± 1

INGREDIENTS

Pork leg, salt, sugar, preservatives (E250, E252) and antioxidant (E301).

ORGANOLEPTIC CHARACTERISTICS

Appearance: Product with the typical appearance of the cured meat cut from which it is derived, showing a slightly moist surface, identifiable muscle structure, reddish colour of the meat of varying intensity, and white or pearly colour of partially infiltrated fat. It may occasionally present small white protein crystals resulting from common biochemical phenomena in this type of product due to the curing process.

Consistency: Firm and compact.

Odour and Flavour: Characteristic.

CURING TIME

Cured for 6 to 12 months to ensure optimal flavour and texture.

PHYSICO-CHEMICAL PARAMETERS

Parameter	Requirement
Phosphates (mg P ₂ O ₅ /kg)	< 8000
Nitrites (mg NaNO ₂ /Kg)	< 65
Nitrates (mg NaNO ₃ /kg)	< 120

MICROBIOLOGICAL PARAMETERS

Parameter	Requirement
Microorganisms at 30 °C	≤ 10 ⁷
Staphylococcus aureus (cfu/g)	≤ 10 ²
Clostridium perfringens (cfu/g)	< 10 ²
Sulphite Reducing Clostridia Spores (cfu/g)	< 10 ²
Escherichia coli (cfu/g)	< 10
Salmonella spp.	Not detected in 25g
Listeria monocytogenes	Not detected in 25g

NUTRITIONAL INFORMATION

Average Nutritional Values per 100g	
Energy	377 kJ/ 89 kcal
Lipids	2.0 g
of which Saturated	0.8 g
Carbohydrates	1.8 g
of which Sugars	1.1 g
Proteins	16 g
Salt	2.4 g



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SHELF LIFE

Product Shelf Life:	150 days
Minimum Shelf life at the date of delivery:	100 days
Expiration date after opening the package:	3 days

CONSERVATION

Storage Conditions:	Store between 0°C and 5°C
Conditions of Transport:	Keep between 0°C and 5°C
Conditions after opening the package:	Keep between 0°C and 5°C (Kept in a hermetic container, to prevent contamination and rapid deterioration of the product)

PACKAGING

Primary Packaging:	Thermoformed plastic film
Packaging:	Under protective atmosphere
Secondary Packaging:	Corrugated cardboard box

ALLERGEN INFORMATION

Cereals with gluten: NO	Crustaceans and derivatives: NO	Eggs and derivatives: NO
Milk and dairy products: NO	Soybeans and derivatives: YES	Nuts: NO
Fish and fish products: NO	Peanuts and peanuts: NO	Lupins and derivatives: NO
Mustard and derivatives: NO	Celery and derivatives: NO	Sesame seeds and derivatives: NO
Molluscs and derivatives: NO	Sulphur dioxide and sulphites > 10 ppm: NO	

INTENDED USE AND TARGET CONSUMER

To better enjoy the aroma and flavour of the product, open the package 10 minutes before consuming.

Product to be consumed without further cooking.

Product is suitable for moderate consumption by other consumers; however, children under 2 years of age and pregnant women are considered risk groups.

STATUTORY AND REGULATORY REQUIREMENTS

Product and its labelling are in accordance with the national and European legislation.

LOGISTICS INFORMATION

BOX	Sales Units/ Box	20
	Net Weight/ Carton	1,600 kg
	GTIN 14	1 560 4925 01055 1
PALLET	No. of Boxes/ Pallet	108
	Sales Units/ Pallet	2160
	No. of Boxes/Level	18
	No. of Levels/Pallet	6
	Type of Pallet	Euro - 1200×800mm
	Total Pallet Height	1,40 m (approx.)