



PRODUCT TECHNICAL SPECIFICATIONS

<i>Sales description</i>	NATIONAL PROSCIUTTO C/O					
<i>Internal code</i>	110000					
<i>EEC mark producer</i>	IT 1977L CE					
<i>Laboratories boning - slicing</i>	-----					
<i>Allergens content</i>	No allergens Product without the use of allergenic products					
<i>GMO content</i>	The product does not contain, it is not made, it is not obtained by genetically modified organisms.					
<i>Brand of origin</i>	-----					
<i>Ingredients</i>	Pork, salt, natural flavors. Processing aid: sugna (ingredients: sugna of pork, 10% rice flour, salt, natural flavors)					
<i>Lot encoding method</i>	The lot is represented by a numerical code of 5 digits where the first 2 represent the year of entry of the raw material, the remaining three are a sequence number assigned to the DDT purchase of the raw material. The lot number is stamped on the rind to fire at the rear of the ham and the label of the outer cardboard packaging.					
<i>Size</i>	Variable weight Kg 7,50/8,50					
<i>Minimum seasoning guaranteed</i>	11 months					
<i>T.M.C. guaranteed delivery</i>	300 days					
<i>Packaging</i>	In cardboard boxes for food use. The technical specifications of materials are kept in the company					
<i>Storage Temperature</i>	From +8° to +12°					
<i>Preservation temperature (after opening)</i>	From 0° to +4°					
<i>Cardboard</i>						
<i>Ean 13</i>	<i>pcs for cardboard</i>	<i>Ref. cardboard</i>	<i>carton size w*I*h</i>	<i>Tara cardboard Kg Variation ± 8%</i>	<i>Packaging for layer</i>	<i>Packaging for pallet</i>
8033087937398	2	Ref.08	800*385*180	0,900	4	32
8033087987409	60	Ref.07	1200*800*850	6,800	1	1
<i>* Microbiological and physico-chemical</i>			<i>**Nutritional Values</i>			
<i>Listeria monocytogenes</i>	Absent/25gr		<i>Calories</i>	<i>kcal</i>	147	
<i>Salmonella spp.</i>	Absent/25gr			<i>kJ</i>	615	
<i>Escherichia coli</i>	≤ 500 ufc/gr		<i>Grassi</i>	<i>gr</i>	5,71	
<i>Staphylococcus coagulase - positive</i>	≤ 100 ufc/gr		<i>Carbohydrates</i>	<i>gr</i>	0,05	
<i>a_w</i>	0,904		<i>Proteins</i>	<i>gr</i>	22,32	
<i>Ph</i>	5,55		<i>Fibre</i>	<i>gr</i>	0	
<i>NaCl</i>	6,47		<i>Zuccheri</i>	<i>gr</i>	0	
			<i>Ceneri</i>	<i>gr</i>	3,66	
<i>Date of renovation</i>						25/11/2012

* Analyzes conducted by: &Lab srl - via dei Sarti,5 – Perugia. The report is kept in the Company.

** Average values for 100 g of product

The Company Poggio San Giorgio sas states to apply the rules on hygienic safety of food, in accordance with Decreto Legislativo 155/97 , Reg. CE N. 852/04 e Reg. CE N. 853/04 .

The Company Poggio San Giorgio sas has in fact a Plan for Self Supply (HACCP) relating to the production cycle.

In addition, all Our products are regularly subjected to a microbiological inspection(Salmonella Spp — Listeria Monocytogenes — Escherichia Coli) in accordance with Regulation Reg. CE 2073/05 by the Certifiers &Lab srl - via dei Sarti,5 – Perugia.

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The update date indicated cancels the text of previous editions.

Poggio San Giorgio sas

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POGGIO SAN GIORGIO