



## PRODUCT TECHNICAL SPECIFICATIONS

Sales description		FETTA REALE DI CASA NORCIA®				
Internal code		213000				
EEC mark producer		IT 1977L CE				
Laboratories boning - slicing		-----				
Allergens content		No allergens Product without the use of allergenic products				
GMO content		The product does not contain, it is not made, it is not obtained by genetically modified organisms.				
Brand of origin		-----				
Ingredients		Pork, salt, natural flavors. Processing aid: sugna (ingredients: sugna of pork, 10% rice flour, salt, natural flavors)				
Lot encoding method		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.				
Size		Variable weight Kg 6,50/8,50				
Minimum seasoning guaranteed		9 months				
T.M.C. guaranteed delivery		300 days				
Packaging		In cardboard boxes for food use. The technical specifications of materials are kept in the company				
Storage Temperature		From +8° to +12°				
Preservation temperature (after opening)		From 0° to +4°				
Cardboard						
Ean 13	pcs for cardboard	Ref. cardboard	carton size w*l*h	Tara cardboard Kg Variation ± 8%	Packaging for layer	Packaging for pallet
8033087937435	2	Ref.08	565*370*152	0,900	4	32
8033087933406	3	Ref.01	590*385*220	1,100	4	28
8033087937541	60	Ref.07	1200*800*850	6,800	1	1
* Microbiological and physico-chemical			**Nutritional Values			
Listeria monocytogenes	Absent/25gr		Calories	kcal	147	
Salmonella spp.	Absent/25gr			kj	615	
Escherichia coli	≤ 500 ufc/gr		Grassi	gr	5,71	
Staphylococcus coagulase - positive	≤ 100 ufc/gr		Carbohydrates	gr	0,05	
a <sub>w</sub>	0,904		Proteins	gr	22,32	
Ph	5,52		Fibre	gr	0	
NaCl	6,57		Zuccheri	gr	0	
			Ceneri	gr	3,66	
					Date of renovation	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**

di Perticoni Daniele & C.

Fraz. Agriano 06046 Norcia – PG

Tel. +39 0743 817794 Fax +39 0743 822142 e-mail [info@poggiosangiorgio.it](mailto:info@poggiosangiorgio.it)

C.F. e P.Iva 02456170543 – C.C.I.A.A. Pg n° 218063 del 10.05.2005

Poggio San Giorgio