

TECHNICAL DATA SHEET

Date: 28/02/18

Review: 12

PRODUCT NAME:

PRODUCT CATEGORY BY RULE:

SERRANO HAM 500 GR

SERRANO 5100

PRODUCT INTERNAL CODE:















GENERAL CHARACTERISTICS

Product Composition: Pork ham (95.45%), salt (4.5%), preservatives (E-252 (0.025%) and E-250 (0.01%)), antioxidants (E-301 (0.01%)).

Origin: Spain

Does not content GMO and irradiated ingredients.

Does not contains allergen substances

| Organoleptic characteristics | | | Nutritional Value (for 100 grams) | | |
|--|---|---------------------------------|---|--|--|
| Texture: Flavour: Smell: Appearance: Colour: | Characteristic of the product Characteristic of the product Characteristic of the product Characteristic of the product Characteristic of the product | | Energy: Fat: of which saturates: Carbohydrate: of which sugars: Fibre: Protein: Salt: Vitamin B1: Vitamin B3: | 1039 Kj / 248 Kcal 12 gr 3,1 gr 0 gr 0 gr 9 gr 4,2 gr 0,625 mg/Kg 9,05 mg/kg | |
| Physico-Chemical characteristics | | Microbiological characteristics | | | |
| Final pH: | | 5,8 | | | |

| | | v realisti B3. |),05 III | -8 NS |
|----------------------------------|--------------|---------------------------------|----------|---------------|
| Physico-Chemical characteristics | | Microbiological characteristics | | |
| Final pH: | 5,8 | | | |
| Moisture: | < 55% | | | |
| Moisture in product without fat: | < 57% | Escherichia Coli: | | < 10 ufc/g |
| Nitrates: | 145 ppm* | Staphylococus Aureus: | | < 10 ufc/g |
| Nitrites: | 13,3 ppm | Salmonella: | Ab | sence in 25 g |
| P2O5 Total: | 6271 ppm | Clostridyum Sulfit Reductives: | | < 10 ufc/g |
| Chlorine (NaCl): | 6,8% s.s.s* | Lysteria Monocytogenes | Ab | sence in 25 g |
| Natrium: | 1,65 g | | | |
| Salt equivalent: | 4,2 g | | | |
| Wa: | < 0,91 | | | |
| Fe: | 4,25 mg/Kg | | | |
| Zn: | 15,05 mg/Kg | | | |
| Ca: | 64,9 mg/Kg | | | |
| Ashes: | 6,30% | | | |
| Sulfites: | < 10 mg/Kg | | | |
| Fosfor: | 3011,8 mg/Kg | | | |
| Bone Rests: | < 0,01 % | | | |

^{*} ppm = parts per milion (mg/Kg)

Preservation conditions: between 0-7°C

Priority Consumption: 120 days under optimal preservation conditions

| Regulations: This product fulfils the CE legislations | | | | | | |
|--|--------------------------------|--|-------------------------------------|--|--|--|
| PA | CKAGING AND PRI | ESENTATION CHARACTERISTICS | | | | |
| Weight | | Dimensions (large, width, height) | | | | |
| Piece weight: Box weight: Pallet weight: | 500 gr 4000 gr 420 Kg | Box: Pallet: | 22,5 x 22,5 x 24 EUR 80 x 120 cm | | | |
| Presentation | | Palletising | | | | |
| Pieces per box: Labelling: Conditioning: Selling Unit: | 8 Brand & Composition gas Unit | Boxes per pallet: Number of layers: Boxes per layer: | 105 7 15 | | | |
| Additional Documentation | | | | | | |
| National Destination: | | Delivery Note | | | | |
| International Destination (Europe): | | Invoice | | | | |

International Destination (Thirdcountries) Invoice and necessary documentation for each country NOTE: Packing and Presentation Features may change depending on the customer specificactions

^{*} s.s.s = in a dry product without fat