



IDP-FT-4737-03

**SERRANO HAM SLICES 100g CAMPODULCE**

**Flexible Pack**

EXECUTED: QUALITY MANAGER

APPROVED (SIGN):

REVISED: QUALITY MANAGER

APPROVED: GENERAL MANAGER

DATE: 14th AUGUST 2019

<b>PRODUCT DESCRIPTION</b>	Curing time: minimum 12 months It is obtained from automatic slicing of Block of Serrano Ham Weight (g.): 100 g. Number of Slices: 5-6					
<b>INGREDIENTS</b>	Ingredients: Pork ham, salt, sugar, preservatives ( E-252 and E-250) and antioxidant ( E-301)					
<b>ORGANOLEPTIC FEATURES</b>	Appearance and color: typical red – purple rose in the meat and white brilliant in the fat Taste: slightly salty and pleasant. Aroma: pleasant and characteristic. Texture: Firm and compact to the touch.					
<b>PHYSICOQUEMICAL FEATURES</b>	Aproximated values:					
	Content in sat ( aprox)	15 %	Humidity (%)	<57 %		
	Humidity gradient difference	Maximum 12	Nitrates (ppm)	<250	Nitrites (ppm)	<100
<b>NUTRITIONAL INFORMATION</b>	In 100 g.:					
	Energy (Kcal / Kj)	265 / 1107	Carbohydrates	<0,5g	Fiber	1
			Sugars	<0,5g		
	Proteins	31,8	Fat	15.3g	Sodium	5.4g
			Saturated	5.8g		
<b>MICROBIOLOGICAL INFORMATION</b>	<i>E. Coli</i>	Absence/g	<i>Salmonella</i>	Absence / 25 g.	<i>Clostridium sulfito reducers</i>	<10 ufc/g
	<i>Staphylococcus coagulasa (+)</i>	< 10 ufc/g	<i>Listeria</i>	Absence / 25 g.		
	<i>Coliformes</i>	Absence / 0.1g.				
<b>PACKAGING / DIMENSIONS</b>	Vacuum packing ( Flexible) Packaging Dimensions (mm.): 250,5*180*3 With translucent interleave					
<b>STORAGE CONDITIONS / SHELF LIFE</b>	Storage :Cooled 0 – 7 °C Best Before : 6 months					
<b>USAGE</b>	Product under maturation. It is not necessary any cooking treatment but can be used.					
<b>LABELLING</b>	Printed film. Brand: Campodulce Curados Best before date / batch printed in the packaging ( ink-jet)					
<b>EAN 13 / EAN 14</b>	8437005247376 / 18437005247373					
<b>PRODUCT PRESENTATION</b>	Carton Box Dimensions (mm.): 292*262*102			Units / box: 14		
	Box type: Carton box anonymous			Box/layer: 12		
	Box tara (g) : 167			Layers/pallet: 10		
<b>QUALITY CONTROL SYSTEMS</b>	Application of HACCP (Hazard analysis and critical control points). BRC, IFS.					
<b>Processing Plant</b>	Plant Number: ES 10.20793/Z CE;					

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