
		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	

PRODUCT DESCRIPTION	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																													
INGREDIENTS	Ingredients: Pork ham, salt, sugar, preservatives (E-252 and E-250) and antioxidant (E-301)																													
ORGANOLEPTIC FEATURES	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.																													
PHYSICOQUEMICAL FEATURES	Aproximated values: <table><tr><td>Content in sat (aprox)</td><td>15 %</td><td>Humidity (%)</td><td colspan="3"><57 %</td></tr><tr><td>Humidity gradient difference</td><td>Maximum 12</td><td>Nitrates (ppm)</td><td><250</td><td>Nitrites (ppm)</td><td><100</td></tr></table>						Content in sat (aprox)	15 %	Humidity (%)	<57 %			Humidity gradient difference	Maximum 12	Nitrates (ppm)	<250	Nitrites (ppm)	<100												
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NUTRITIONAL INFORMATION	In 100 g.: <table><tr><td>Energy (Kcal / Kj)</td><td>265 / 1107</td><td>Carbohydrates</td><td><0,5g</td><td>Fiber</td><td>1</td></tr><tr><td></td><td></td><td>Sugars</td><td><0,5g</td><td></td><td></td></tr><tr><td>Proteins</td><td>31,8</td><td>Fat</td><td>15.3g</td><td>Sodium</td><td>5.4g</td></tr><tr><td></td><td></td><td>Saturated</td><td>5.8g</td><td></td><td></td></tr></table>						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		
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MICROBIOLOGICAL INFORMATION	<table><tr><td>E. Coli</td><td>Absence/g</td><td>Salmonella</td><td>Absence / 25 g.</td><td>Clostridium sulfito reducers</td><td><10 ufc/g</td></tr><tr><td>Staphylococcus coagulasa (+)</td><td>< 10 ufc/g</td><td>Lysteria</td><td>Absence / 25 g.</td><td colspan="2"></td></tr><tr><td>Coliformes</td><td>Absence / 0.1g.</td><td></td><td></td><td colspan="2"></td></tr></table>						E. Coli	Absence/g	Salmonella	Absence / 25 g.	Clostridium sulfito reducers	<10 ufc/g	Staphylococcus coagulasa (+)	< 10 ufc/g	Lysteria	Absence / 25 g.			Coliformes	Absence / 0.1g.										
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PACKAGING / DIMENTIONS	Vacuum packing (Flexible) Packaging Dimentions (mm.): 250,5*180*3 With translucent interleave																													
STORAGE CONDITIONS / SHELF LIFE	Storage :Cooled 0 – 7 °C Best Before : 6 months																													
USAGE	Product under maturation. It is not necessary any cooking treatment but can be used.																													
LABELLING	Printed film. Brand: Campodulce Curados Best before date / batch printed in the packaging (ink-jet)																													
EAN 13 / EAN 14	8437005247376 / 18437005247373																													
PRODUCT PRESENTATION	Carton Box Dimentions (mm.): 292*262*102 Box type: Carton box anonimous Box tara (g) : 167			Units / box: 14 Box/layer: 12 Layers/pallet: 10																										
QUALITY CONTROL SYSTEMS	Aplication of HACCP (Hazard analysis and critical control points). BRC, IFS.																													
Processing Plant	Plant Number: ES 10.20793/Z CE;																													

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