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|  | FINISHED PRODUCT STANDARD PARMA HAM PDO Protected Designation of Origin in compliance with Italian law of February 13, 1990 n.26 and EC Reg. 1107/96 |  Fontana Hermes Spa Rev.1 21.09.19 |
|---|---|--|

COMMERCIAL NAME: Parma Ham PDO. Protected Designation of Origin in compliance with Italian law of February 13, 1990 n.26 and EC Reg. 1107/96. Certified by a Certification Body authorised by Ministero delle politiche agricole, alimentari e forestali.

PRODUCT DESCRIPTION: Cured product obtained from Italian pig legs, under control of *Consorzio del Prosciutto di Parma* and *Istituto Parma Qualità*. Minimum curing period: 12 months.

INGREDIENTS: Pork meat, salt.

PRODUCTION TECHNOLOGY – PROCESSING PHASES

1. BONE-IN DRY CURED HAM (14-16-18-24 curing months)

Raw material intake → Trimming → First salting → Second salting → Desalting → Pre-resting → Trimming → Resting → Washing → Drying → Pre-curing → “Sugna” application → Curing → Check with horse bone → Labelling* → Boxing → Shipping

* labels fixed with stainless steel seals

STORAGE TEMPERATURE: Ambient temperature

BEST BEFORE: product stable if kept in proper conditions

2. DEBONED HAM (whole piece, portioned, pelatello, blockform)

Bone-in ham → Washing → Drying → End-piece removal → Bone removal → Peeling (possible) and trimming → Sewing → Pressing → Vacuum packaging → Storage → Shipping

STORAGE TEMPERATURE: Max +7°C

BEST BEFORE: 120 days

3. PRE-SLICED HAM

Brick → Packaging removal → Slicing → Modified atmosphere packaging → Labelling and boxing → Storage → Shipping

STORAGE TEMPERATURE: Max +7°C

BEST BEFORE: 60 days in protected atmosphere - max 150 days vacuum-packed

CHEMICAL CHARACTERISTICS and NUTRITIONAL VALUES (in accordance with Reg. 1169/2011)

| | Per 100g | Per portion (50g) | % DVs per portion* |
|------------------------|----------|-------------------|-----------------------|
| Energy (kJ/kcal) | 1091/262 | 546/131 | 7% |
| Lipids (g) | 18 | 9 | 13% |
| of which saturates (g) | 6,1 | 3,1 | 15% |
| Carbohydrates (g) | 0 | 0 | 0% |
| of which sugars (g) | 0 | 0 | 0% |
| Proteins (g) | 25 | 13 | 25% |
| Salt (g) | 5,2 | 2,6 | 43% |

* Reference intake of an average adult (8400 kJ/2000 kcal).

MICROBIOLOGICAL CHARACTERISTICS

| Parameter | U.M. | Average values |
|------------------------|-----------|----------------|
| Enterobacteriaceae | c.f.u./g | $< 10^2$ |
| E. coli | c.f.u./g | $< 10^1$ |
| Stafilococcus coag. + | c.f.u./g | $< 10^2$ |
| Salmonella spp. | Count/25g | ABSENT |
| Listeria monocytogenes | c.f.u./g | ≤ 100 |

ORGANOLEPTIC CHARACTERISTICS

| | |
|--------------|------------------------------------|
| COLOR | Uniform pinky-red, with white fat |
| SMELL | Delicate and typical of cured meat |
| TASTE | Delicate and sweet |
| SLICE ASPECT | Homogeneous, soft and compact |

| ALLERGEN LIST (Reg. 1169/2011) | YES | NO |
|---|-----|----|
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodextrins; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; | | no |
| Crustacea and products made of crustacea | | no |
| Egg and products made of egg | | no |
| Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine; | | no |
| Peanut and products made of peanut | | no |
| Soybeans and products thereof, except: (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources; | | no |
| Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol; | | no |
| Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin; | | no |
| Celery and derived products made of celery | | no |
| Mustard and products made of mustard | | no |
| Sesame seeds products made of sesame | | no |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers; | | no |
| Lupin and products thereof | | no |
| Molluscs and products thereof | | no |

DECLARATION OF CONFORMITY:

- Fontana Ermes SpA declares that all the production phases are conform to the HACCP principles and to the most relevant Laws in Food Safety (Regg. 178/02, 852/04, 853/04, 2073/05, etc.). Furthermore, the Quality System is managed according to the following schemes: BRC, IFS, ISO 9001, ISO 22000, ISO 22005, ISO 14001/EMAS, ISO 50001, BS OHSAS 18001, SA8000;
- According to EC Reg. 1829 and 1830/2003, we declare that the product doesn't contain GMO ingredients and raw materials;
- Ingredients, raw materials and finished products haven't been treated with ionizing radiation.