


	PRODUCT DESCRIPTION AND EXPECTED USED	Date: January 2014 FT CURADO 07
	IBERIAN ACORN HAM ADMIRACION (Sliced)	Rev. : 03 Page 1 de 3

Definition and applied treatment	<p>Back legs from Iberian acorn-fed pig or free ranger pigs fed with acorns exclusive during “montanera season”, from November to March approx. (according to the R.D. 4/2014), being subjected to several process: firstly a salted one and then to a drying and maturity process (according to the R.D. 4/2014) which brings them their typical features and nutritious attributes. All that make of these pieces suitable to the human consumption</p> <p>After finished the cured process, the product has been sliced and vacuuming before its expedition</p>		
Product omposition	Ham from Iberian acorn-fed pig or ended during the “montanera season”, salt and preservatives (E-250, E-252)		
Organoleptic properties	<ul style="list-style-type: none"> • Color: red meat with white-pearl fat veins • Flavor: meat with delicate flavor, a little salt. • Aroma: agreeable and special. • Texture: homogeneous, little fibrous and not pasty or softening 		
Physical-chemical qualities	<p>Water activity: 0,84 pH: 5,7 Humidity: <40% Proteins: >30% Hydrolisis fat: >10% Carbohydrates: <0.5% Sodiumchloride: 8.83% s/s Residual levels of nitrites (E 250): <100 ppm Residual levels of nitrates (E 252): <250 ppm</p>		
Nutritional values (100 gr.)	<p>Energy value: 356 kcal / 1480 kj Proteins (gr.): 32,2 Carbohydrates (gr.): <0,5 Fats (gr.): 25,2</p> <ul style="list-style-type: none"> ○ saturated: 8,08 gr. ○ monounsaturated: 14,84 gr. ○ polyunsaturated: 2,26 gr. <p>Cholesterol (mgr.): 60 Dietary fibre (gr.): <1,0 Sodium (gr.): 1,8</p>		
Microbiological limits	<p>-S-aureus <1x10² ufc/g -Clostridium sulphite reducings <1x10² ufc/g -E.Coli <1x10² ufc/g -Listeria monocytogenes (*)<1x10² ufc/g -Shigella (*) Absence in 25 g -Salmonella (*) Absence in 25g</p> <p>(*)Accordance with Regulation (EC) nº 2073/2005 on the microbiological criteria applied to foodstuff. The rest of the parameters according to the CENAN recommendations</p>		
Allergens		POSITIVE/NEGATIVE	
	Gluten or cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridisedstrains) and products thereof	NEGATIVE	
	Crustaceans and products thereof	NEGATIVE	
	Eggs and products thereof	NEGATIVE	
	Fish and products thereof	NEGATIVE	
	Peanuts and products thereof	NEGATIVE	
	Soybeans and products thereof	NEGATIVE	

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	Milk and products thereof (including lactose)	NEGATIVE	
	Nuts, i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistaciavera), macadamia nuts and Queensland nuts (Macadamia ternifolia), and products thereof.	NEGATIVE	
	Celery and products thereof	NEGATIVE	
	Mustard and products thereof	NEGATIVE	
	Sesame seeds and products thereof	NEGATIVE	
	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.'	NEGATIVE	
	Lupin and products thereof	NEGATIVE	
	Molluscs and products thereof.	NEGATIVE	
Chemical and microbiological properties of the packaging	Aerobios mesófilos: < 1-10 ufc/cm ² Enterobacterias: < 0-1 ufc/cm ²		
Final consumer	For almost everyone excluding persons who are allergic to one of these ingredients. Suitable for celiac people.		
Expiration date	Expiration date: 12 months after finishing the optimum cured period.		
Current legislation	<ul style="list-style-type: none">- Regulation (EC) nº 853/2004 Of the European Parliament and of the Council of 29 April 2004, laying down specific hygiene rules for food of animal origin- Royal Decree 2073/2005, of 15 November, on microbiological criteria applied to foodstuff.- Royal Decree 1334/1999, of 31 July, in accordance to which is approved the Labeling Standard, presentation and advertising on food- Royal Decree1245/2008, which amends the last labeling, presentation and advertising on food normative.- Commission Regulation (EU) nº 10/2011, of January 20011, on plastic materials and articles intended to come into contact with food- Royal Decree 142/2002 of 1 February 2002 adopting the positive list of additives other than colorants or sweeteners for use in the manufacture of foodstuff, and their conditions of use- Royal Decree 1118/2007, of 24 August, which amends the R.D 142/2002, 1 February, adopting the positive list of additives other than colorants or sweeteners for use in the manufacture of foodstuffs, and their conditions of use.- CENAN 1982 recommendations.		
GMO	GMO-free products to be declared (This product does not require any mention in its label with reference to the EC Regulations nº 1829/2003 and nº 1830/2003 from the 22 September 2003 Commission neither from the Regulation 298/2008 from the European Parliament and of the Council, 11 March 2008, which amends the Regulation (EC) 1829/2003		
Packaging or tank description	The presentation of the Sliced Iberian Acorn Ham Admiracion is: <ul style="list-style-type: none">• Individual packs• In boxes with 10 or 50 individual pack in vacuum Individual package weight : 100gr approx.		
Distribution and transport conditions	Distributed with authorized vehicles, in refrigerated conditions		
Storage and			

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preservation methods	Sliced Iberian Acorn Ham Admiracion must be kept refrigerated at a temperature between 0 and 5°C.
Consumption instructions	The product is ready to be consumed as such without the need to cook it prior consumption. But it is recommended to take them from their packaging and tempered them during 10 minutes at room temperature
Possible incorrect use	The lifetime of our products could be shorter in case the maintenance conditions were not taken in consideration.
Image	

MADE BY:	REVISED AND APROVED BY
DATE: QUALITY RESPONSABLE	DATE: MANAGEMENT