

100% NATURAL		IBERIAN HAM FROM FEED-FED, FIELD-RAISED 50% IBERIAN BREED PIGS CENTER	 DLC DEHESA LAS CUMBRES LUXURY IBERIANS
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ACORN-FED IBERIAN PORK PRODUCTS DEHESA LAS CUMBRES S.L - CIF: B-21555321 - Nº RGSA: 40.057436/B - Telf.: (+34) 93 630 19 20
Company: C/ Colon, 20. 21380 CUMBRES MAYORES (HUELVA) - Warehouse: C/ Murcia, 5. 08830 SANT BOI DE LLOBREGAT (BARCELONA)

PRODUCT DENOMINATION

Int. code: refrigerated product	0833						
Description	Meat product made from the pig hind limb that has been subjected to a general process of salting, washing, resting, post-salting and maturing and drying for a sufficient time to give it its own organoleptic characteristics.						
Ingredients	Iberian ham from feed-fed, field-raised 50% Iberian breed pigs, salt, dextrose, sugar, antioxidants E-331iii and E-316, preservative E-252.						
Curing method	The minimum times established in Royal Decree 4/2014 of January 10, which passes the quality standard for meat, ham, shoulder and leg of Iberian loin, are respected.						
	<table border="1"> <thead> <tr> <th>Weight of manufactured cuts (kg)</th> <th>Production time</th> </tr> </thead> <tbody> <tr> <td><7kg</td> <td>600 days</td> </tr> <tr> <td>>7kg</td> <td>730 days</td> </tr> </tbody> </table>	Weight of manufactured cuts (kg)	Production time	<7kg	600 days	>7kg	730 days
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Organoleptic characteristics	<p>Colour: Intense red, glossy fat, oily, very marbled.</p> <p>Taste: Delicate, slightly salted.</p> <p>Scent: Pleasant and characteristic of this product.</p> <p>Texture: Homogeneous and slightly fibrous.</p>						

PRESENTATION

Whole, cut, loose or packaged	Variable.
Packaging	Presented as de-boned and packaged cuts.
Sale units	Kg.
Product label	Product name, date packaged, lot, expiry date, storage instructions, net weight, health registration and product identifier.
Further presentation	According to customer specifications.

STORAGE AND CONSUMPTION

Chilled storage	Keep in a cool dry place.
Transport	Compartmentalised vehicle, physical separation between cabin and cargo compartment, isothermal. Products transported in boxes of excellent hygienic condition, not mixed.
Storage time	1 year.
Consumption	Ready-to-eat food product, no need for any culinary treatment beforehand.



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PROCESS CONTROLS

Microbiological limits according to the legislation in place

Regulation (EC) 2073/2005 of November 15, 2005 on the microbiological criteria applicable to food products.

Regulation (CE) 1441/2007 of December 5, 2007 that amends Regulation 2073/2005.

ALLERGEN INFORMATION

Product free from allergens according to directive 2003/89/EC and subsequent amendments.

Does not contain GMOs. Untreated product.

NUTRITIONAL AND CALORIC VALUES

Kilocalories / kilojoules	495 kcal. / 100 gr.; 2.072 kj. / 100 gr.
Fat (gr)	40 gr. / 100 gr.
of which saturates (gr)	14 gr. / 100 gr.
Protein (gr)	33 gr. / 100 gr.
Carbohydrates (gr)	3,5 gr. / 100 gr.
of which sugars (gr)	2,9 gr. / 100 gr.
Salt (mgr)	4,4 gr. / 100 gr.

APPLICABLE LEGISLATION

Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25, 2011 on food information provided to consumers.

Regulation (CE) No. 1441/2007 OF THE COMMISSION of December 5, 2007 that modifies Regulation (CE) No. 2073/2005 relative to the microbiological criteria applicable to food products.

Commission Regulation (EU) No. 1129/2011, of November 11, 2011, amending Annex II of Regulation (EC) No. 1333/2008 of the European Parliament and Council to establish a list of food additives from the Union.

Royal Decree 4/2014, of January 10, which approves the quality standard for meat, ham, shoulder and leg of Iberian loin.

