

MARMOROSSO

KINTSUGI

Thanks to our extensive expertise we were able to produce this refined ham, characterized by an unequalled and precious marbling. This hallmark lends the ham a delicate and refined flavor.

The result is sensory experience, a pleasure for taste that inebriates the senses.



DESCRIPTION

Whole pork legs without foot and tarsal bones. The superficial lean meat is covered in sugna.

RAW MATERIAL ORIGIN (Pork)

The fresh legs used for its production must come from selected pigs born, bred and slaughtered in Italy. (ORIGIN: ITALY pursuant to DM 06.08.20).

INGREDIENTS

Pork leg and salt.

PROCESSING AID/COATING AGENT

Sugna (a mixture of pork fat, rice flour, salt and pepper).

GMO-FREE

The product does not contain ingredients derived from or containing GMOs in compliance with Regulation (EC) n.1829/03 and 1830/03.

ALLERGEN-FREE

The product does not contain allergens in compliance with Directive n. 2003/89/CE, Annex III bis and subsequent amendments and additions by Directive n. 2007/68/CE. No allergens are used in the plant.

GLUTEN-FREE

Based on the ingredients used and as stated by the raw materials suppliers, the product does not contain gluten. No ingredients or products containing gluten are used in the plant.

ORGANOLEPTIC PROPERTIES

Appearance: uniform and pinkish color with rich marbling.
Flavor/Aroma: sweet and with delicate aroma.

MICROBIOLOGICAL PROPERTIES

- Listeria monocytogenes: absent/25g
- Salmonella spp.: absent/25g

CHEMICAL PROPERTIES

In compliance with the standard defined by the Control Plan for the Parma Ham P.D.O., Aw ≤ 0,92.

AVERAGE NUTRITIONAL VALUES PER 100g

ENERGY	1113 kJ -267 kcal
TOTAL FAT	18 g
saturated fat	6,1 g
TOTAL CARBOHYDRATE	< 0,5 g
sugars	0 g
PROTEIN	26 g
SALT	4,4 g

PACKAGING

Any packaging arrangement (equipment, cartons, vacuum packing...) must be agreed upon at the time of order.

STORAGE CONDITIONS/GUIDELINES

Store in a cool, dry place. Prolonged storage in environments with high humidity and/or heat can determine the organoleptic alteration of the product.