

MARMOROSSO

PARMA

As one of the founding members of the Consortium, we have been committed to the production of this excellence for over 60 years.

We can boast of guaranteeing a certified standard of product selection, quality, and homogeneity thanks to the direct thread that binds us to our slaughterhouse, which provides us with the finest fresh legs.



DESCRIPTION

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

RAW MATERIAL ORIGIN (Pork)

A PARMA P.D.O. PRODUCT: the fresh legs used for its production must come from selected pigs born, bred and slaughtered in Italy. Their hallmark is that they must be provided by suppliers that are embedded into the P.D.O. strict supply chain for the production of Parma Ham.

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 limited marbling.
Flavor/Aroma: sweet, slightly salty and with a distinctive 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

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