Data. 05/08/2020

N°10 D.O.P SAN DANIELE UN-PRESSED HAM 24 MONTHS

The number 10 is a "magic" amount that shows higher quality, creativity and soft touch, for a real expert of house Dok dall'Ava. This ham D.O.P. is infact a product with selected pork legs and slated with widsome, as required the tradition. And thenthe ham is aged for 20 months. Moreover before it is shipped, it is checked and by cutting and lifting of hip, to be sure of a perfect aging: an unmistakable sign of love for the ham and attention for the customer. It is available with bone or boned, whole or in slices.



Ingredients: Italian pork leg, marine salt.

Size: 7 kg - 9 kg

Aging: 24 months

Shelf life: 14 months from boning and packaging date

Packaging: the ham is wrapped in a palstic vacuum bag suitable for the alimentary contact.

Stoarage temperature:

max temperature:+10°C

SHIPMENT NOTE

Type of packaging: Carton box No hams per packaging: 2 hams

Pallet typology: Wood Pallet Eur / Epal Pallet dimensions: 80 cm x 120 cm Packaging Pallet: 59 cm x 39 cm x 18

N° packaging per layer: 4 N° layrs per pallet: 10

N° packaging per pallet: 40

Nº hams per pallet: 80

Allergens - **OGM**: Dok Dall'Ava Srl declares that doesn't use in the

preparation of the product any ingredient or technological adjuvant in the listed in the Attachment II (Substances or products which provoke allergies or intollerances - of Reg. (CE) n. 1169/11 and any genetically modified organism in accordance with Reg. CE n ° 1829/03 and Reg. CE n ° 1830/03 and subsequent

Organoleptic characteristics:

- Colour: light pink with white tracing and about 1 cm or morefat on the rumps and less under the nut
- Scent: delicate, inhebriant, with some dry and syruped fruit flavours
- Flavour: sweet, satisfying, full which reminds the refreshing almond

Nutritional facts - average value per 100g of product

Energy 1107 kJ - 265 kcal

fats 16q

which of saturated fats 6,5g

Carbs og

which of sugars Og

Proteins 29g

Salt 2,2q

