

BONELESS D.O.P SAN DANIELE UN-PRESSED D.O.P HAM 18 MONTHS

We have always selected the pork legs directly in the butcher and then we salted and aged them. These pork legs come from heavy Italian porks breed and they are raised in Pianura Padana. This place gives them a delicate notes which do the difference. The pork legs are salted when are freshes with marine salt of Margherita by Savoia. Then these porks are subjected a slow aging period. This process allow at our hams to grow in harmony and getting better over time in the aromas, flavors and smoothness. These elements distinguish us from the majority of other ham factories.



Ingredients: Italian pork leg, marine salt

Size: 7 kg - 9 kg

Aging: 18 months

Shelf life: 14 months from boning and packaging date.

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 amendments.

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

Storage temperature: max temperature +10°C

SHIPMENT NOTE

Type of packaging: Carton box

N° hams per packaging: 2 prosciutti

Pallet typology: Wood Pallet Eur / Epal

Pallet dimensions: 80 cm x 120 cm

Packaging dimensions: 49 cm x 33 cm x 15

N° packaging per layer: 4

N° layers per pallet: 10

N° packaging per pallet: 40

N° hams per pallet: 80

Organoleptic characteristics:

- **Colour:** light pink with white fat tracing and about 1 cm or more of fat on therumps and less under the nut.
- **Scent:** delicate, inhebriant, round whitth some dry and syrupid fruit flavours
- **Flavour:** sweet,satisfying, round which reminds the refreshing almond.

Nutritional facts- average value per 100g of product

Energy 1107 kJ - 265 kcal

Fats 16g

which of saturated fats 6,5g

Carbs 0g

which of sugars 0g

Proteins 29g

Salt 2,2g



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