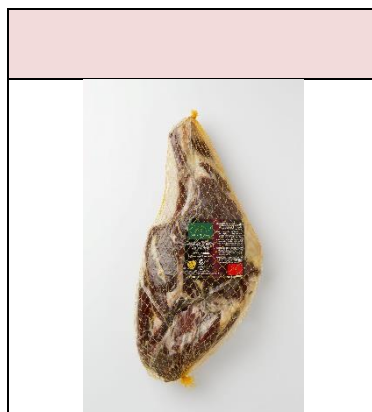
	<b>TECHNICAL FILE</b>	Date: March 2019 FT JAC 02 Rev: 10
<b>PRODUCT: IBERICO CEBO HAM BONELESS</b>		Page 1 of 5



## DESCRIPTION

Back legs of an ibérico pig, subjected to a salting process and a dry curing process to ensure stability and their characteristic flavour and organoleptic conditions.

## INGREDIENTS

Ibérico pork ham, salt, preservatives (E-252, E-250)

## ORGANOLEPTICS FEATURES

<b>Color</b>	Red meat intertwined with strikes of white fat.
<b>Flavour</b>	Delicate taste, not salty, typical of dry cured ibérico ham.
<b>Aroma</b>	Sweet, typical of dry cured ibérico ham.
<b>Textura</b>	Homogeneous, only slightly fibrous, not too soft or viscous.

## BEST BEFORE


Best before date: 1 year

Remarks: Boneless product vacuum packed

## MICROBIOLOGIC FEATURES

MICROORGANISM	UNITS	VALOR
<i>S.aureus</i>	ufc/g	<1x10 <sup>2</sup>
<i>Sulfite-reducing Clostridia</i>	ufc/g	<1x10 <sup>2</sup>
<i>E.Coli</i>	ufc/g	<1x10 <sup>2</sup>
<i>Listeria monocytogenes</i> (*)	ufc/g	<1x10 <sup>2</sup>
<i>Shigella</i> (*)	Absence in 25 g	Absence in 25 g
<i>Salmonella</i> (*)	Absence in 25g	Absence in 25g

(\*) Following (CE) nº 2073/2005 Norm related to the applicable criteria to food products. The rest of parameters according to recommendations from CENAN.

	<b>TECHNICAL FILE</b>	Date: March 2019 FT JAC 02 Rev: 10
<b>PRODUCT: IBERICO CEBO HAM BONELESS</b>		Page 2 of 5

## NUTRITIONAL INFORMATION

NUTRITIONAL INFORMATION	Average levels per 100g of product
Energy	1130kJ/318kCal
Total fat	19,8g
Saturated fat	7,9g
Carbohydrates	<1g
Sugar	<0,5g
Protein	32,2g
Salt	5,3g


Due to their artisanal elaboration and the greater or lesser infiltration of fat that the pieces present, the product may show different values.

## PHYSICAL-CHEMICAL FEATURES

TYPE	QUANTITY
Proteins (mín) (1)	45%
Humidity (máx)	40%
Fat (max) (1)	40%
Nitrates (ppm at the end of curing process)	< 250
Nitrites (ppm at the end of curing process)	< 100
PH	5 – 5.8
Aw (max)	0.92

(1) OVER DRY SUBSTANCE

PHYSICAL FEATURES		
FEATURES	TYPE	COMMENTS
NET WEIGHT	4,000 Kg - 5,500 Kg	


	<b>TECHNICAL FILE</b>	Date: March 2019 FT JAC 02 Rev: 10
<b>PRODUCT: IBERICO CEBO HAM BONELESS</b>		Page 3 of 5

## MICROBIOLOGICAL SPECIFICATIONS OF PACKAGING MATERIALS

PRESENTATION	MICROORGANISM	MAX. LIMIT
VACUUM PACKED	Aerobic mesophilic	1-10 ufc/cm <sup>2</sup>
	Enterobacteriae	0-1 ufc/cm <sup>2</sup>

## APPLICABLE LEGISLATION

- Regulation (CE) nº 853/2004 from the European Parliament and Council, April 29th 2004, in which specific norms for the hygiene of food from animal origin are established.
- Royal Decree 2073/2005, November 15th, related to microbiological criteria applicable to food products.
- Royal Decree 1334/1999, 31st July, approving the General Normative for Labelling, packaging and publicity of food products.
- Royal Decree 1245/2008 modifying some aspects of the previous Norm.
- Regulation (UE) Nº 10/2011 from the European Commission, January 14th 2011, on materials and plastic objects which come into contact with food products.
- Royal Decree 1469/2007, November 2nd, by which the Norm for the Quality of Iberico Meat, Ham, Shoulder and Loin is approved.
- Royal Decree 142/2002, February 1st, where it is approved the list of additives, colorants and sweeteners for its use in the elaboration process of food products, and their conditions of use.
- Royal Decree 1118/2007, August 24th, by which the R.D. 142/2002, February 1st, is modified, and it is approved the list of additives other than colorants and sweeteners for its use in the elaboration process of food products, and their conditions of use
- CENAN (Centro Nacional de Alimentación y Nutrición, National Centre for Food and Nutrition) recommendations (1982)
- Regulation (CE) Nº 1333/2008 from the Council and European Parliament to establish a list of food additives for the Union.
- Regulation (CE) Nº 1169/2011 from the Council and European Parliament (October 25<sup>th</sup> 2001, regarding food information for the consumer.
- Regulation (UE) Nº 1129/2011 from the European Commission (November 11th 2011).
- Royal Decree 474/2014 approving the Quality Norm for Meat By-products.
- Royal Decree 4/2014, January 10th 2014, approving the Quality Norm for Meat, ham, shoulder and loin.
- Royal Decree 126/2015, February 27th, by which is approved the general norm relative to food information of foods that are marketed without packaging for retail sales and communities, of those foods packaged on retail premises as requested by the purchaser, and of foods packaged by the owners of food retailers.

	<b>TECHNICAL FILE</b>	Date: March 2019 FT JAC 02 Rev: 10
<b>PRODUCT: IBERICO CEBO HAM BONELESS</b>		Page 4 of 5

## ALLERGENS


Gluten or cereals which might contain it, and its by-products.		-	
Crustaceans and products based on crustaceans.		-	
Eggs and products based on eggs		-	
Fish and products based on fish.		-	
Peanuts and products based on peanuts.		-	
Soya beans and products based on soya beans.		-	
Milk and its by-products (including lactose)		-	
Shell fruits (almonds, nuts, hazelnuts, cashews,...) and its by-products.		-	
Celery and derivated products.		-	
Mustard and derivated products.		-	
Sesame seeds and products based on sesame seeds.		-	
Sulfurate dioxide and sulfites in concentration up from 10 mg/kg ó 10 mg/l, estated as SO <sub>2</sub>		-	
Lupins and lupin based products.		-	
Molluscs and molluscs based products.		-	

- **+ Ingredient present in the product as (if + answer, mention A or B)**
  - A.** By direct action, as component of any of the raw materials
  - B.** Cross contamination: ingredient – additive – flavour present in other product on the same production line, which shares part of the equipment/tools or spaces with another product that contains it.
- - The ingredient is not being used as part of the formulation and it is not present in any of the used materials.

## GMO

### Product free from GMO to be declared.

(This product does not require any specific mention in its labelling in accordance with Rule CE Nº1829/2003 and Nº 1830/2003 from the European Commission, dated 22nd September 2003, neither from Regulation 298/2008 from the European Parliament and Council, March 11th 2008, by which the Regulation (CE) 1829/2003 is modified.

	<b>TECHNICAL FILE</b>	Date: March 2019 FT JAC 02 Rev: 10
<b>PRODUCT: IBERICO CEBO HAM BONELESS</b>		Page 5 of 5

### **EXPECTED USE AND TARGET CONSUMER**

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All consumers apart from women during pregnancy. **GLUTEN-FREE. LACTOSE-FREE.**

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### **STORAGE CONDITIONS, DISTRIBUTION AND TRANSPORTATION**

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Keep refrigerated at a fresh and dry place. Advisable between 8-15°C and 60-70% RH. Avoid direct exposure to light.

Transportation: Recommended use of refrigerated transport.

### **POSSIBILITY OF INCORRECT USE**

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Keep refrigerated at a fresh and dry place. Advisable between 8-15°C and 60-70% RH. Avoid direct exposure to light.



Transportation: Recommended use of refrigerated transport.

### **PREPARATION AND STORAGE INSTRUCTIONS FOR THE END CONSUMER**

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It is advisable to open the container 10 minutes before consuming, to obtain full flavor and aroma.

Consume preferably at room temperature, never expose the product to temperatures much higher than 24°C.

Elaborated by:	Reviewed and approved by:
  Date: March 2019 <b>QUALITY DEPT. MANAGER</b>	  Date: March 2019 <b>MANAGEMENT</b>