





**atalanta**  
Delivering the Global Harvest

# Product Specification Sheet

**PROSCIUTTO, CRUDO SLC FONTANA 6/16 OZ**

Item Number :	058661	Country of Origin :	ITALY
Pack Size :	6/16 OZ	RW or EW weight :	EW
Brand on Box	FONTANA	Brand on Item:	FONTANA

ON Box	ON Product	UPC :	0 71270 38442 8	Date Code :	BEST BEFORE
	X	GTIN :		Date Code Format :	MMM.DD.YY
		EAN :		Date Code Location:	CASE / PRODUCT

Product Image	Product Label
	

**Product Properties**

**Ingredient/Product Statement :**

---

PORK HAM, SEA SALT.

---

**Piece Count (Case)** 6

**Fresh/Aged/Cooked** CURED

**Smoked (Y/N)** N

**Meat Type (Species)** PORK

**Casing (Y/N)** N

**Casing Type** N/A

**BPA NI (Y/N);** Y (No BPA)

**Preservatives (Y/N)** N

**GMO Free (Y/N)** Y

**Kosher (Y/N; Certification)** N

**Halal (Y/N)** N

**Organic (Y/N)** N

**Special Pre-Order (Y/N)** Y

**Shelf Life:**

**Shelf Life from Production** 120 DAYS

**Storage Temperature** 33 - 40° F

**Shelf Life if Frozen** N/A

**Shelf Life Defrosted** N/A

**Physical Properties:**

<b>Color</b>	DARK PINK TO BRIGHT RED
<b>Aroma &amp; Flavor</b>	TYPICAL OF CURED HAM
<b>Texture</b>	SOFT AND COMPACT
<b>Appearance</b>	SLICED PROSCIUTTO IN A CLEAR PACKAGE
<b>Shape</b>	SLICES

**Chemical Analysis:**

	Unit	Specification	Range
<b>Moisture</b>	%	<b>50</b>	<b>±20%</b>
<b>Fat in dry matter</b>	%	<b>25.74</b>	<b>±20%</b>
<b>Salt</b>	%	<b>5.50</b>	<b>≤6.2</b>
<b>Protein</b>	%		
<b>Brine</b>	%		
<b>RH (Relative Humidity)</b>	%		

**Microbiological Analysis:**

	Unit	Specification	Range
<b>Coliforms</b>	cfu/g		
<b>E. coli.</b>	cfu/g	<b>&lt; 10</b>	
<b>Yeast</b>	cfu/g		
<b>Moulds</b>	cfu/g		
<b>Salmonella</b>	cfu/g	<b>ABSENT/25G</b>	
<b>Listeria</b>	cfu/g	<b>ABSENT/25G</b>	
<b>Enterobacteriaceae</b>	cfu/g		
<b>Staphylococcus aureus</b>	cfu/g		

**Nutritionals**  
(\*Daily Value % Based on a 2,000 Calorie Diet)

<b>Serving Size:</b> _____	100g	<b>Serving Size:</b> _____	2 slices (28g)
<b>Servings Per Container:</b> _____	about 5	<b>Servings Per Container:</b> _____	16 servings

	Per Serving	DV%
<b>Calories:</b>	239	
<b>Total Fat (g)</b>	15	19%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	5	25%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	83	28%
<b>Sodium (mg)</b>	2,320	101%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	0	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	26	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	11	1%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	621	13%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

	Per Serving	DV%
<b>Calories:</b>	70	
<b>Total Fat (g)</b>	4	5%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	1	5%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	25	8%
<b>Sodium (mg)</b>	650	28%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	0	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	7	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	3	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	174	4%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please

reference the attached document for appropriate serving size.

### Packaging

<b>Cases Per Pallet</b>	126	<b>Case Dimensions (in.)</b>	9.52" x 5.64" x 5.3"
<b>Block &amp; Tier</b>	14 x 9	<b>Unit Dimensions (in.)</b>	"L x "W x "H
<b>Case Cube (ft<sup>^</sup>)</b>	0.1647	<b>Gross Weight (Avg.)</b>	7 Lbs
<b>Packaging Type</b>	Thermoform Tray - Rigid film	<b>Tare Weight</b>	1 Lbs
		<b>Net Weight (Avg.)</b>	6 Lbs

### Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	No
<i>Sesame Seeds</i>	No	No	No
<i>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</i>	No	No	Yes; Milk Derivatives
<i>Eggs</i>	No	No	No
<i>Fish</i>	No	No	No
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

### Case Label



Supplier No.	S1358
Manufacturer No.	S1358
Audit / Expiry Date	SQF/APR2019