

## ALAZOR - HAMS AND SAUSAGES

### TECHNICAL DATA SHEET "JAMON IBERICO HEMBRA"



**Health registration:** 10.23452/CR

**Ingredients:** Pork ham, salt, sugar, acidity correctors E-331, conservative E-252 and E-250 and antioxidant E-301.

#### **Description of production process:**

Process begins with a careful selection of raw material that once in our facilities we proceed to its classified manual in terms of its weight in order that the process may be most uniform.

Each piece passes to the next phase of salting, in which salt joins the piece. At this stage, each part is subjected to the first drying step, during a period of four months in which temperature and humidity are carefully supervised.

Finished this phase, ham will pass to ageing in natural cellars, where hams complete its healing phase. All this process is natural and artisan.

**Approximate weight / Healing / Storage / Preferred consumption:** 6,5 – 8,5 kilos / 12 to 15 months / In a cool and dry place, outside of the box / Before 270 days

**Organoleptic characteristics: Color / Flavor / Odor / Appearance:** Pink to red purple on the lean side. The fat has a bright look. The cut is homogeneous and juicy / It is nice and little salty and without strange flavors / It is nice and without strange odors / Homogeneous, little fibrous and without localized softness.

**Consumers / Recommendations for use:** Intended for all ages and physical condition. Consumers at risk: Women in pregnancy period and individuals requiring a low salt diet. We recommend serving already cut thinly sliced.

#### **Microbiological characteristics**

.- **Escherichia coli (ufc/g) / Salmonella (spp/10g):** < 500 ufc/g / Absence in 25 grams

.- **Listeria monocytogenes (/ 25grams):** Absence in 25 grams

#### **Physic-chemical characteristics**

.- **Humidity (%) / Nitrates (mg/kg NaNO<sub>3</sub>) / Nitrites (mg/kg NaNO<sub>2</sub>):** Maximum 57/Maximum 250/Maximum 50

.- **Chlorides (Na Cl) (%) / PH / Water activity (Aw):** Maximum 15 / 5,5 – 6,5 / Maximum 0,92

#### **Nutritional value per 100 grams of product**

.- **Energy value (KJ/KCAL) / Fats / Fats (Saturated):** 1.036 KJ / 248 Kcal / 14,4 g / 6,64 g

.- **Carbohydrates / Carbohydrates (Sugar) / Proteins / Sodium:** 0,7 g / < 0,5 g / 31,8 g / 1,6 g

**Logistic: Units per box/Boxes per pallet/Units per pallet:** 2 / 28 / 56