



Estanislao

The Iberico Tradition



MAXIMUM Ham

Ingredients:

Iberico ham and sea salt.

Product description:

Specific regulations:

- Product covered by Royal Decree 4/2014 of 10 January "Quality Standard for meat, ham, shoulder and Iberico pork loin" or by "Specifications for the Guijuelo Protected Designation of Origin"

Organoleptic characteristics:

- Colour: red meat with white-pearly fat marbling.
- Aroma: pleasant and characteristic.
- Flavour: meat with a delicate, mildly salted flavour.
- Texture: uniform, slightly fibrous, with no stickiness or softening.

Physical-chemical characteristics:

- pH close to 5.8
- Water activity close to 0.8

Microbiological Characteristics:

- Listeria Monocytogenes -----> NONE
- Salmonella -----> NONE

Nutritional characteristics:

Energy Value:.....	335 Kcal/1394 Kj
Total Fats.....	22.2 g
- Saturated.....	6.53 g
- Mono-unsaturated.....	13.08 g
- Polyunsaturated.....	1.54 g
Carbohydrates.....	0.5 g
- Sugars.....	0 g
Proteins.....	33.2 g
Salt.....	1.9 g

Treatments:

Salting and curing in a natural process (see flow diagram). Application of Sunflower Oil and Pork Fat produced by the company "Grasas Guijuelo" as a technological coadjuvant.



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Presentations:

Whole: 2 units/box. Boneless: 2 units/box.
Sliced with a machine and knife: 10 packs/box.



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Logistics:

	Boxes measures	Weight per piece	Pieces / box	Boxes / layer	Layers / palett	Boxes / palett total	Total pieces / palett	Total Kgs aprox.
1	830 x 315 x 158	8 KGS	2	3	7	21	42	320 KGS
2	654 x 228 x 160	4,5 KGS	2	5	8	40	80	350 KGS

Product Names / EAN Codes:

• MAXIMUM Gold Ham Marcial 8427278410102

Storage and distribution conditions:

Whole: store and transport at ambient temperature.
Boneless and sliced: store and transport below 12°C.

Conditions of use:

Whole: remove the rind from the part to be eaten and slice the meat as finely as possible.
Boneless: bring to room temperature and remove from the bag 12 hours before slicing and eating.
Sliced products: bring to room temperature and remove from the bag 15 minutes before eating.

Shelf life:

Whole and boneless: 24 months.
Sliced: 12 months.

Expected target public:

The product is intended for the general population.