

HIGH QUALITY COOKED HAM IL FONDATORE



The legs used in this preparation are from heavy national pigs and are hand-selected by one of our operators at a selected pig farm. The secret to the processing is in the craftsmanship and effort used in each phase. The unprocessed product is massaged and let to rest inside the mixing machine for 48 hours, allowing the ingredients, which include fine sea salt, to perfectly

combine with the meat and preserve all its organoleptic properties. It is then hand-tied and steam baked for 18 hours. Visually, the four muscular groups are evident: buttock, round, top round, and eye round. The perfume is distinctive, and the taste is rich and delicate.

The presence and thickness of the fat provides softness to the slice and make it pleasant to eat.



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GLUTEN FREE



LACTOSE FREE

INGREDIENTS

PORK LEG, WHOLE SEA SALT, FRUCTOSE, NATURAL FLAVOURINGS.
ANTIOXIDANT: SODIUM ASCORBATE (E301). PRESERVATIVES: SODIUM NITRITE (E250).

AVERAGE NUTRITIONAL VALUES (per 100gr of product)

ENERGY KJ	699
ENERGY KCAL	168
FATS	11,3
OF WHICH SATURATED FATTY ACIDS	4,5
CARBOHYDRATES	0,25
OF WHICH SUGARS	0,25
PROTEINS	16,5
SALT	2,2

MAIN FEATURES

PRODUCT ORIGIN	ITALY
ARTICLE CODE	EN005 (whole), EN006 (in half)
VARIABLE WEIGHT	11 KG (whole); 5,5 KG (in half)
STORAGE TEMPERATURE	FROM + 0°C TO + 4 °C

PACKAGING METHOD

The materials used comply with the current version of the EC Reg. n°1935/2004 and of the EU Regulation n°10/2011

PRIMARY PACKAGING	- VACUUM PACKED IN ALUMINIUM BAG WITH TRANSPARENT TOP - EXTERNAL LABEL
SECONDARY PACKAGING	- 1 PIECE PER BOX (whole) - 2 PIECES PER BOX (in half)



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