



D.I.G.AR. s.r.l.

loc. Pian dei Pesci, 6 – 53036 Poggibonsi (SI) – Tel.
0577/978098 Fax 0577/977075 VAT no. 00047020524

www.renieri.net
info@renieri.net

PRODUCT INFORMATION SHEET

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COMPANY IDENTIFICATION NUMBER: CE IT 9-902/L

IT
9-902/L
CE

PROSCIUTTO TOSCANO D.O.P. CODE. 521

1. TRADE NAME

“PROSCIUTTO TOSCANO D.O.P.”

2. PRODUCT DESCRIPTION

Renieri prosciutto toscano D.O.P. is prepared from the finest quality Italian pork thighs. Only natural products are used in the curing process, composed of a mix of salt, pepper and natural flavourings deriving from berries and vegetal extracts found locally. Renieri prosciutto toscano D.O.P. is characterised by its reddy-pink colour and white fat.

SEASONING: AT LEAST 13 MONTHS

3. INGREDIENTS

(Ref. CE Directives. 200/13/CE - 2001/101/CE and connected regulations)

Fresh pork meat (thigh), salt, spices, natural flavourings.

4. PRODUCT IDENTIFICATION

THE BATCH NUMBER IS A PROGRESSIVE NUMBER WHICH IDENTIFIES THE START DATE OF THE PROCESSING OF THE PRODUCT AND IS EXPRESSED IN ARABIC NUMERALS.

5. PACKAGING

SIZE: 9-10 Kg.

PACKAGING

SECONDARY: Cardboard (Dimensions: Height 18 cm X Width 36.5 cm X Length 60 cm)

No. OF PIECES PER PACKAGE: 2 pieces per carton

APPROVED BY
Quality Control Director Dr. Ilaria Scarselli

DATE
23/11/2009



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6. SENSORY CHARACTERISTICS

A seasoned product, obtained from selected Italian pork thighs selected from the so-called “heavy Italian pig” breed (160-180 kg.), the only breed with the correct fat/lean ratio. Its flavour and delicacy are typical of the meat found in Tuscan delicatessens. It is distinguished by its fragrant aroma, delicate taste, particularly subtle flavour and uniform colour.

7. CHEMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS *

NUTRITIVE VALUE		CHEMICAL-PHYSICAL CHARACTERISTICS	
Energy: Kcal/100g	300		
Energy: Kj/100g	1472		
Protein: g/100g	28		
Carbohydrates: g/100g	1		
Fats: g/100g	27		
Water: g/100g	38	A _w	< 0.90
Ash: g/100g	6	pH	< 6.5

8. MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL AND CHEMICAL-PHYSICAL CHARACTERISTIC INDEX	
Escherichia coli	< 50/ cfu/g
Staphylococcus aureus	< 50/ cfu/g
Clostridium sticklandii	< 10/ cfu/g
Salmonella	Absent in 0/25 cfu/g
Listeria	Absent in 0/25 cfu/g

* Average values

9. CONSERVATION –MINIMUM BEST BEFORE DATE

Keep in a cool, dry area away from direct sunlight.

Minimum best before date, within: 30 months

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10. ALLERGENS FORM

SUBSTANCES CARRYING ALLERGENS	PRESENCE OF ALLERGEN			
	In the product yes/no	Ingredient that contains the allergen (1)	Present at production site yes/no (2)	Unintentional presence in product yes/no (3)
Cereals containing gluten and by-products: wheat, rye, barley, oats, spelt, kamut and their hybrids	NO		NO	NO
Shellfish and shellfish-based products	NO		NO	NO
Eggs and egg-based products	NO		NO	NO
Fish and fish-based products	NO		NO	NO
Peanuts and peanut-based products	NO		NO	NO
Soya and soya-based products	NO		NO	NO
Milk and milk-based products (including lactose)	NO		NO	NO
Shelled fruit and by-products: almonds (<i>Amigdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), common walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoiesis</i> (Wangenh) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>)	NO		NO	NO
Celery and celery-based products	NO		NO	NO
Mustard and mustard-based products	NO		NO	NO
Sesame seeds and sesame-based products	NO		NO	NO
Sulphur and sulphites with a concentration of more than 10mg/kg or 10mg/l measured in SO ₂ of the final product	NO		NO	NO

- (1) Specify the name of the ingredient that contains the allergen, e.g. if the allergen is mustard contained in spices, write "YES" in the first column of the "mustard" line and write "spices" in the second column.
- (2) Indicate with a "YES" if allergens are present in the production unit, independently of their declared or unintentional presence in the finished product.
- (3) Indicate with a "YES" in case of possible cross contamination of the product with the allergen.

According to the information indicated above we declare that in the above-mentioned product:

- There are no allergens present.
 The following allergens are present and declared on the product label: _____
 The following allergens could be present following cross contamination and are indicated on the product label as "may contain..." or "traces of...":

DIGAR s.r.l. certifies the observance of CE directives 2000/13/CE, 2003/89/CE / all.III – bis, recognised by the Italian legal system in Legislative Decree 109/1992 and successive modifications, regarding the declaration of all ingredients capable of provoking food allergies and intolerances, whatever their role or function in the finished product.

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11. INFORMATION

GMO: *DIGAR s.r.l.* certifies, in accordance with the information provided by our raw material suppliers, that the mentioned products do not consist of, do not contain and are not obtained from genetically modified organisms. (GMO – free product) in compliance with the accidental contamination thresholds defined by REG. CE no. 1829/03 and REG. CE no. 1839/03. These do not need supplementary labelling.

**PRESERVATIVE
DOSES** *DIGAR s.r.l.* certifies that all products comply to the Ministerial Decree of the 27th of February 2008 - an addition to the Ministerial Decree of the 27th of February 1996 no. 209, as implemented in CE directive no. 2006/52/CE, concerning food additives permitted in the preparation and conservation of foodstuffs.

**PACKAGING
SUITABILITY:** *DIGAR s.r.l.* certifies that the packaging material used (primary and secondary packaging) conform to the Ministerial Decree of the 21st of March 1973 and successive modifications, as well as CE regulation CE 1935/04.

ANALYSES: *DIGAR s.r.l.* is able to provide, upon request and payment at the time of order, chemical/microbiological analysis and/or, upon specific request, details of the ordered batch.

**COMPANY
SYSTEM:** Our company enforces a self control plan according to the HACCP method (*HAZARD ANALYSIS and CRITICAL CONTROL POINT*) and operates in conformity with CE regulation no. 852-853-854/04.

IT REMAINS THE RESPONSIBILITY OF THOSE WHO USE THE PRODUCT TO CHECK THAT THE USE OF THE PRODUCT IN A CERTAIN FOODSTUFF IS PERMITTED BY THE REGULATIONS IN FORCE. THE INFORMATION DETAILED HERE REFERS TO THE PRODUCT IN ITS ORIGINAL PACKAGING AND REPRESENTS A PROVISIONAL GUIDE FOR RESPECTING THE REGULATIONS IN FORCE. LEGISLATIVE VARIATIONS CAN BE NULLIFIED AS DESCRIBED. THE INFORMATION DETAILED IN THIS DOCUMENT IS PROVIDED WITHOUT ANY EXPLICIT OR IMPLICIT GUARANTEE OF EXACTNESS AND IS BASED ON OUR CURRENT KNOWLEDGE AND EXPERIENCE. THE COMPANY DIGAR s.r.l. DOES NOT ASSUME ANY RESPONSIBILITY ARISING FROM IRRESPONSIBLE, IMPROPER AND ILLEGAL USE, WHETHER DIRECT OR INDIRECT, OF ANY TYPE OF PRODUCT PRODUCED OR SOLD.

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