

DENOMINATION

**IB. SKEWER WITH RIB FINGERS FROZEN PACKAGED UNIT FORMAT**



DESCRIPTION

25 cm skewer of Iberian pork loin tip, approximately 10-12 pieces of meat per skewer. Rib fingers are boneless pieces of magro, which come from trimming the rib bones. Cube shaped.

INGREDIENTS

IBERICO PORK MEAT

SHELF LIFE

24 Months

*\* If the indicated storage conditions are respected.*

CHARACTERISTICS

ORGANOLEPTIC

Color: reddish pink from the lean and whitish from the fat  
Smell: characteristic of fresh meat  
Texture: retractable to the touch

PHYSICAL -

pH: <6,8 aW: <0,98

CHEMICALS  
MICROBIOLOGICAL

Salmonella: NOT DETECTED  
Listeria monocytogenes: <100 ufc/g

ORIGIN

SPAIN

APPLIED TREATMENTS

Cut, picked and packed

DESTINATION POPULATION

General population unless medically contraindicated or children under 2 years old due to the risk of choking

PRODUCT INSTRUCTIONS

- CONSUMPTION:

It is necessary to cook completely before consumption. Heat treatment equivalent to 70°C for 2 minutes.

- CONSERVATION AND  
STORAGE:

In freezing <-18°C. Once defrosted, keep at a temperature of <7°C, consume within 48 hours and do not refreeze

- DISTRIBUTION AND  
TRANSPORTATION:

Transport at controlled temperature, Refrigerated <4°C. Vehicle in optimal hygiene conditions

NUTRITIONAL INFORMATION (per 100 g):

Energy (KJ/Kcal)	862 / 207
Fats (g)	15
Saturated fatty acids (g)	6,5
Carbohydrates (g)	0
of which sugars (g)	0
Proteins (g)	17
Salt (g)	0,16

**ALLERGEN AND GMO DECLARATION** Non-GMO rot. This product does not require any mention on its labeling concerning the EC regulation n° 1829) 2003 or its modifications. Allergen-free product according to EC regulation n° 1169/2011. PRODUCTS NOT SUBJECT TO IONIZING RADIATION

**EXPECTED USE** Cooking or processing

**LABELLING** In accordance with Regulation (EU) 1169/2011 indicating all mandatory information and regulations of third countries in case of export. Data and health registration of the company (CE 10.22301/SA), origin, dates of manufacture, freezing and preferential consumption, batch number, denomination, ingredients, net weight, conservation and consumption instructions, nutritional information.

**PACKAGING FORMAT THERMOFORMED** Vacuum packed by thermoforming. PA/PE complex film and in cardboard boxes. In OPA complex screen-printed film/ink and adhesive/PE

## LOGISTIC INFORMATION

<b>EAN 13 PRODUCT</b>	8436570755002	<b>PIECE WEIGHT (kg)</b>	0,070-0,100	
<b>BAG SIZE (cm)</b>	29,5 x 18,5 x 6 Ó 25,1 x 19,2 x 6	<b>Nº UNITS/BAG</b>	5	<b>TARE BAG (g)</b> 15
<b>BOX SIZE (cm)</b>	22,6 x 16,5 x 58,5	<b>Nº BAGS/BOX</b>	18	<b>TARE BOX (g)</b> 850
<b>Nº BOXES/ROW</b>	7	<b>Nº ROWS/PALLET</b>	10	<b>Nº BOXES/ PALLET</b> 70
<b>PALLET HEIGHT (cm Aprox)</b>	180	<b>PALLET DIMENSIONS (cm)</b>	120 x 80	

**OBSERVATIONS** Package Net Weight: approx 340 g. Tare skewer: 2g

\* Measures and weights indicative or between the interval indicated. The measures and tares indicated are for generic formats, for other formats consult. All the packaging materials used have a certificate of food compliance and a migration study in accordance with the regulations in force. NA: Not applicable / PP: Polypropylene / PE: Polyethylene / PA: Polyamide Polyethylene

## APPLICABLE LEGISLATION

\* LEGISLATION ON HYGIENE OF FOOD PRODUCTS:

- Regulation (EC) No. 852/2004, 853/2004 and Regulation 2017/625 and amendments.
- Directive 64/433/EEC on the marketing of fresh meat. - Regulation 2015/1375 on official trichina controls.
- Regulation (EC) No. 2073/2005 modified by Regulation (EC) No. 1441/2007 and other amendments

\* LEGISLATION ON CHEMICAL CONTAMINATION AND DRUG RESIDUES IN FOODS.

- Regulation (EC) No. 1881/2006 and amendments
- Regulation (EC) No. 470/2009 - Regulation (EU) 37/2010 - Regulation 124/2009

\* LEGISLATION REGARDING LABELING AND INFORMATION PROVIDED TO THE CONSUMER - Regulation (EU) No. 1169/2011 and - Regulation 1924/2006

\* LEGISLATION APPLICABLE TO PACKAGING MATERIALS - Regulation (EU) N° 10/2011

\* IBERICO PIG QUALITY STANDARD - Royal Decree 4/2014

\* SELF-CONTROL SYSTEM FOR EXPORTS: Royal Decree 993/2014 Establishes inspection procedures in veterinary certification for exports to third countries.

**These specifications are given for information only and may be modified according to technical and/or regulatory limitations. Non-contractual photo - presentation suggestion**

Prepared by: Quality Department  
Date of last revision



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