

PRODUCT DATA SHEET

Code: APPCC-Anexo I Date: Mayo 2022

NUTRITIONAL INFORMATION (per 100 g):

of which sugars (g) 0

Energy (KJ/Kcal)

Saturated fatty acids (g)

Carbohydrates (g)

Proteins (g)

Salt (g)

Fats (g)

714/171

9,6

3,7

0,9

20

0,1

Revision: 09

Reference nº: 000055

DENOMINATION

IBERICO PRESA FROZEN





DESCRIPTION Also called bola, it is a piece made up of the taracorromboid muscle, ventral and thoracic and cervical

serratus muscles. It has an oval shape. Part that separates in the hot cutting of the headboard. Very

infiltrated in fat

INGREDIENTS IBERICO PORK MEAT

24 Months * If the indicated storage conditions are respected. **SHELF LIFE**

CHARACTERISTICS

ORGANOLEPTC 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

Cut, picked and packed **APPLIED TREATMENTS**

General population unless medically contraindicated or children under 2 years old due to the risk **DESTINATION POPULATION**

of choking

PRODUCT INSTRUCTIONS

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

- CONSERVATION AND In freezing <-18°C. Once defrosted, keep at a temperature of <7°C, consume within 48 hours and

do not refreeze STORAGE:

Transport at controlled temperature, Refrigerated <4ºC. Vehicle in optimal hygiene conditions - DISTRIBUTION AND

TRANSPORTATION:







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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

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EAN 13 PRODUCT	8436570750557	PIECE WEIGHT (kg)	0,550-0,650		
BAG SIZE (cm)	29,5 x 18,5 x 3 Ó 25,1 x 19,2 x 3	Nº UNITS/BAG	2	TARE BAG (g)	15
BOX SIZE (cm)	22,6 x 16,5 x 58,5	Nº BAGS/BOX	8-9	TARE BOX (g)	850
Nº BOXES/ROW	7	Nº ROWS/PALLET	10	Nº BOXES/ PALLET 70	

PALLET HEIGHT (cm Aprox) 180 PALLET DIMENSIONS (cm) 120 x 80

OBSERVATIONS

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) Nº 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



Approved by. Management Date of last revision







^{*} 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