

PRODUCT DATA SHEET

Code: APPCC-Anexo I Date: Mayo 2022

Revision: 09

Reference nº: 000097

DENOMINATION

IBERICO BELLY SKINLESS FROZEN



INGREDIENTS IBERICO PORK MEAT

24 Months **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

TRANSPORTATION:

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:

+34 923 580 447 www.cesarnieto.com

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

CESAR NIETO GROUP S.L

C/ Sierra Ventosa nº 22, Polígono alimentario 13 - 37770. Guijuelo. Salamanca. Spain





DESCRIPTION

Fat with streaks of lean meat interspersed around the dorsal region of the animal. Skinless

* If the indicated storage conditions are respected.

Energy (KJ/Kcal)	1274/308
Fats (g)	27
Saturated fatty acids (g)	11
Carbohydrates (g)	0
of which sugars (g)	0
Proteins (g)	16
Salt (g)	0,08



PRODUCT DATA SHEET

Code: APPCC-Anexo I Date: Mayo 2022 Revision: 09

Reference nº: 000097

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

EAN 13 PRODUCT	8436570750977	PIECE WEIGHT (kg)	2,300-2,600		
BAG SIZE (cm)	38,5 x 25 x 5	Nº UNITS/BAG	1	TARE BAG (g)	29
BOX SIZE (cm)	23,3 x 16,3 x 71,3	Nº BAGS/BOX	5	TARE BOX (g)	1050
Nº BOXES/ROW	5	Nº ROWS/PALLET	10	Nº BOXES/ PALLET 50	

178 120 x 80 PALLET HEIGHT (cm Aprox) PALLET DIMENSIONS (cm)

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) № 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