

DENOMINATION **IBERICO FLANKSTEAK**



DESCRIPTION Lean that is extracted from the belly n by removing the fat that covers it

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, pickled 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)	691/166
Fats (g)	9,9
Saturated fatty acids (g)	3,9
Carbohydrates (g)	0,5
of which sugars (g)	0
Proteins (g)	19
Salt (g)	0,12

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	8436570750519	PIECE WEIGHT (kg)	0,500-0,650	
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	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)	80 x 120	

OBSERVATIONS

* 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



Approved by: Management
Date of last revision



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