

**DENOMINATION** IBERICO LAGARTO FROZEN



**DESCRIPTION** Piece extracted from the mantle that is cut into strips, very juicy

**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 - CHEMICALS MICROBIOLOGICAL** pH: <6,8 aW: <0,98  
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)	751/180
Fats (g)	11,9
Saturated fatty acids (g)	4,44
Carbohydrates (g)	1
of which sugars (g)	0,5
Proteins (g)	17,3
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>	8436570752865	<b>PIECE WEIGHT (kg)</b>	0,170-0,230	
<b>BAG SIZE (cm)</b>	29,5 x 18,5 x 6,5 ó 25 x 19,2 x 6	<b>Nº UNITS/BAG</b>	5-7	<b>TARE BAG (g)</b> 15
<b>BOX SIZE (cm)</b>	23 x 17,7 x 38,7	<b>Nº BAGS/BOX</b>	5	<b>TARE BOX (g)</b> 500
<b>Nº BOXES/ROW</b>	9-10	<b>Nº ROWS/PALLET</b>	11	<b>Nº BOXES/ PALLET</b> 107
<b>PALLET HEIGHT (cm Aprox)</b>	210	<b>PALLET DIMENSIONS (cm)</b>	120 x 80	

## 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) 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**

