

DENOMINATION **IBERICO HALF MEATY RIBS FROZEN**



DESCRIPTION Meat piece whose rectangular morphology is formed by a bony base of 14 thoracic vertebrae with their corresponding ribs and the sternum. In the butchering process, more meat is left attached than usual. Cut in half

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

EAN 13 PRODUCT	8436570750878	PIECE WEIGHT (kg)	1,600-1,900	
BAG SIZE (cm)	38,5 x 25 x 6	Nº UNITS/BAG	1	TARE BAG (g) 29
BOX SIZE (cm)	23 x 17,7 x 38,7	Nº BAGS/BOX	4	TARE BOX (g) 500
Nº BOXES/ROW	9-10	Nº ROWS/PALLET	11	Nº BOXES/ PALLET 107
PALLET HEIGHT (cm Aprox)	210	PALLET DIMENSIONS (cm)	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) 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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Date of last revision



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