

DENOMINATION 1/2 BONELESS HAM BELLOTA IB 50% RACE IBERICA FAT FREE



DESCRIPTION

Cured product obtained from the hind limbs of the iberico pig. Salted, dried and matured. These are animals that have been able to take advantage of the resources of the dehesa, acorns in the montanera period and vegetation, cereals and legumes during the rest of the year. The porks are bred in extensive or intensive farms.

INGREDIENTS

Bellota Iberian pork ham, salt, dextrose, sugar, preservative (E-252) and antioxidant (E-316)

SHELF LIFE

12 MONTHS

** If the indicated storage conditions are maintained*

CHARACTERISTICS

PHYSICAL - CHEMICALS

pH (5,5 - 6,8) Aw (<0,92) Nitrates (<150) Nitrites (<150)

ORGANOLEPTIC

Aroma (Pleasant and characteristic) Color (Dark pink to purplish-red, shiny when cut with streaks of white fat) Flavor (Sweet or slightly salty) Texture (Homogeneous, little fibrous consistency and without pastiness or softening)

MICROBIOLOGICAL

- Salmonella: not detected/25 g - Listeria monocytogenes: not detected/25g

ORIGIN

Spain

APPLIED TREATMENTS

Cutting, conditioning, salting, curing and boneless

PRODUCT INSTRUCTIONS

DESTINATION POPULATION

The general population except for medical contraindications or children under 2 years of age due to the risk of choking. Consumption by pregnant women or immunosuppressed people is not recommended if it is not fully cooked. Final consumer, wholesalers or distributors.

- CONSUMPTION:

Ready to eat (RTE), no prior cooking is necessary. The vacuum packed product is recommended to open 24 hours before consumption.

- CONSERVATION AND STORAGE:

Store at room temperature in a cool, dry place.

- DISTRIBUTION AND TRANSPORTATION:

Isothermal vehicle in optimal hygiene conditions.

NUTRITIONAL INFORMATION (per 100 g):

Energy (KJ/Kcal)	1716/410
Fats (g)	32
Saturated fatty acids (g)	14
Carbohydrates (g)	1,3
of wich sugars (g)	1,3
Proteins (g)	30
Salt (g)	6,5



DECLARACIÓN DE ALÉRGICOS, OMG Y RADIACIONES

Non-GMO rot. This product does not require any mention on its labeling concerning the EC regulation n° 1829) 2003 or its modifications. PRODUCTS NOT SUBJECT TO IONIZING RADIATION. Allergen product according to EC regulation n° 1169/2011 (see page 3).

ETIQUETADO

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.

CLAIMS

Gluten free, Lactose free, Hight Oleic acid

HEALTH REGISTER

10.22301/SA

PACKAGING FORMAT

Whole and half centers: PET/PAEVOH/PA/PE shrink bag. For the rest of the formats: COEX (PA-PE) vacuum bag in transparent bags, Cesar Nieto LAM PET MET silver/PE screen-printed vacuum bag

LOGISTIC INFORMATION

EAN 13 PRODUCT	8436570754838	PIECE WEIGHT (kg)	2 2 2,5	
BAG SIZE (cm)	35 x 60	Nº UNITS/BAG	1	TARE BAG (g)
BOX SIZE (cm)	50 x 21 x 29	Nº BAGS/BOX	2	TARE BOX (g) 762
Nº BOXES/ROW	8	Nº ROWS/PALLET	8	Nº BOXES/ PALLE 64
PALLET HEIGHT (cm Aprox)	190	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) 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: Manager
Date of last revision



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ALLERGEN STATEMENT

This questionnaire has been developed according to EU Directive 2003/89/EC and Regulation 1169/2011 and subsequent modifications such as EU Delegated Regulation No. 1155/2013, EU Delegated Regulation No. 78/2014 and Execution Regulation 828/2014 regarding ingredients and labeling. of allergens in order to provide consumers with complete information on the presence of certain substances that can cause food allergies.

ALLERGENIC FOOD	ADDED INTENTIONALLY IN THE RECIPE (YES/NO)	IT DOES NOT HAVE BUT THERE IS A POSSIBILITY OF CROSS-CONTAMINATION (YES/NO)
CEREALS CONTAINING GLUTEN AND DERIVED PRODUCTS	NO	NO
CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS	NO	NO
EGGS AND EGG-BASED PRODUCTS	NO	NO
FISH AND FISH-BASED PRODUCTS	NO	NO
PEANUTS AND PEANUT-BASED PRODUCTS	NO	NO
SOY AND SOY-DERIVED PRODUCTS	NO	NO
MILK AND ITS DERIVATIVES (LACTOSE)	NO	NO
DRIED FRUITS AND THEIR DERIVATIVES	NO	NO
SESAME GRAINS AND DERIVED PRODUCTS	NO	NO
CELERY AND DERIVED PRODUCTS	NO	NO
SULFUR DIOXIDE AND SULFITES IN CONCENTRATIONS GREATER THAN 10 mg/kg expressed as SO ₂	NO	NO
MUSTARD AND DERIVED PRODUCTS	NO	NO

I CERTIFY that the statements contained in this document are correct and that we undertake to inform you of any changes in the product that could modify these statements

Prepared by: Quality Department
Date of last revision



Approved by: Management
Date of last revision



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