

**DENOMINATION** HALFS LOINS BELLOTA IBÉRICO 50% RACE IBERICA



**DESCRIPTION** Product made with the ileospinal muscle of the Iberico pig, practically free of external fat, salted, marinated and stuffed in fiber casings. It has juiciness and vein infiltrated with fat that makes it a highly appreciated product.

**INGREDIENTS** Bellota Iberian pork loin, salt, paprika, garlic, oregano, sugar, dextrose, antioxidants (E-300, E-331), preservatives (E-252, E-250). Artificial collagen casing not eatable

**SHELF LIFE** 12 MONTHS *\* If the indicated storage conditions are maintained*

**CHARACTERISTICS**

<b>PHYSICAL - CHEMICALS</b>	pH (5,5 - 6,8) Aw (<0,92) Nitrates (<150) Nitrites (<150)
<b>ORGANOLEPTC</b>	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)
<b>MICROBIOLOGICAL</b>	- Salmonella: not detected/25 g - Listeria monocytogenes: not detected/25g

**NUTRITIONAL INFORMATION (per 100 g):**

Energy (KJ/Kcal)	1018/243
Fats (g)	10,1
Saturated fatty acids (g)	3,79
Carbohydrates (g)	0,5
of wich sugars (g)	0
Proteins (g)	37,4
Salt (g)	5,02

**ORIGIN** Spain

**APPLIED TREATMENTS** Conditioning, marinating, stuffing and curing

**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.

<b>DECLARACIÓN DE ALÉRGICOS, OMG Y RADIACIONES</b>	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).
<b>ETIQUETADO</b>	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.
<b>CLAIMS</b>	Gluten free, Lactose free
<b>HEALTH REGISTER</b>	10.22301/SA
<b>PACKAGING FORMAT</b>	COEX (PA-PE) vacuum bag 160 microns. For pieces, they can be packaged in vacuum thermoforming, OPA film lid / ink-adhesive / PE and PA/PE base.

### LOGISTIC INFORMATION

<b>EAN 13 PRODUCT</b>	8436570752407	<b>PIECE WEIGHT (kg)</b>	0,6 - 0,7	
<b>BAG SIZE (cm)</b>	13 x 50	<b>Nº UNITS/BAG</b>	1	<b>TARE BAG (g)</b> 22
<b>BOX SIZE (cm)</b>	71 x 23 x 15	<b>Nº BAGS/BOX</b>	20	<b>TARE BOX (g)</b> 719
<b>Nº BOXES/ROW</b>	5	<b>Nº ROWS/PALLET</b>	10	<b>Nº BOXES/ PALLE</b> 50
<b>PALLET HEIGHT (cm Aprox)</b>	180	<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) 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: Manager  
Date of last revision



CÉSARNIETO  
group  
C/Sierra Ventosa nº 22,  
Código: Salamanca (España)

**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 <sub>2</sub>	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**



CÉSARNIETO group  
Centro Operativo nº 11  
C/ Sierra Ventosa, Salamanca (España)