



FINISHED PRODUCT SPECIFICATION

DATE	EDITION
11/06/14	03
PRODUCED	SUPERVISED
Responsible of quality control	Responsible of production

Modification: UPDATE IN LEGISLATION

PRODUCT

PRODUCT NAME	IBERIAN COLLAR		
INGREDIENTS:	IBERIAN PORK COLLAR		
ALLERGEN	no	TRACES	OGM: no
TARGET POPULATION	All population groups but it's not recommended for people with a low fat diet		EXPECTED USE It needs for thorough cooking prior to consumption

LEGISLACION: * REGULATION (EC)Nº 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 29 ABRIL 2004 LAYING DOWN SPECIFIC HYGIENE RULES FOR FOOD OF ANIMAL ORIGIN. * REGULATION: * REGULATION (EC) Nº 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL ON THE HYGIENE OF FOODSTUFFS.

* REGULATION (EC) 854/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL LAYING DOWN SPECIFIC RULES FOR THE ORGANISATION OF OFFICIAL CONTROLS OF PRODUCTS OF ANIMAL ORIGIN INTENDED FOR HUMAN CONSUMPTION

* REGULATION (EC) Nº 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL LAYING DOWN THE GENERAL PRINCIPLES AND REQUIREMENTS OF FOOD LAW ,ESTABLISHING THE EUROPEAN FOOD SAFETY AUTHORITY AND LAYING DOWN PROCEDURES IN MATTERS OF FOOD SAFETY.

*REGULATION(EC)Nº2073/2005 OF 15 NOVEMBER 2005 ON MICROBIOLOGICAL CRITERIA FOR FOODSTUFFS

*REGULATION (EU)Nº1169/2011 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS.

* REGULATION(EC)Nº1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 16 DECEMBER 2008 OF FOOD ADDITIVES

* ROYAL DECREE 4 OF 10 JANUARY 2014 APPROVING THE QUALITY STANDARD FOR IBERIAN MEAT , HAM , SHOULDER AND PORK LOIN.

SPECIFICATION

PRODUCT NAME	VACUUM PACKED SHORT IBERIAN COLLAR MEAT					
SALES CODE	45300		PACKAGE DESCRIPTION	CASE DESCRIPTION		
CODIGO EAN			MATERIAL	HEAT SEALING PLASTIC PAPER FOR ALIMENTARY USE	MATERIAL	CARTONS (585 X 380 X 155)
PACKAGE TYPE	VACUUM		PIECE / PACKAGE	1 PIECE / PACKAGE	PACKAGE / CASE	12 PACKAGES / CASE
PRESERVATION	FRESH (0-4°C)		NET WEIGHT / PACKAGE	0.900 - 1 KG/PACKAGE	NET WEIGHT / CASE	12 KG/CASE
EXPIRATION	17 DAYS		PALLETIZATION	PALLETIZED AND STRAPPED ON EUROPEAN PALLET		
ADDITIONAL INFORMATION	PLEASE OPEN THE PACKING 10 MINUTES BEFORE CONSUMPTION. THE PRODUCT SHOULD BE WELL COOKED BEFORE EATING.					

ANALITICAL / NUTRITION FACTS

MICROBIOLOGICS	
aerobic mesophilic	≤10 ⁶
Total Coliforms	≤10 ⁵
E.coli	≤10
Salmonella	ABSENCE /25 g

PHYSICAL-CHEMICAL NUTRITION FACTS			
CALORIES (KCAL)	300	HC(%)	0.3 DET
ENERGY (KJ)	1242	MOITURE(%)	59,56
Colesterol(mg/ 100 g)	62,18	PROTEIN(%)	15,84
PHOSPHATS(%)	0,34	Hydroxyproline(%)	
FAT(%)	26,3	SODIUM (mg/ 100 g)	43,6

PHYSICAL- CHEMICAL	
NITRITES	NO
NITRATOS	NO