
 <small>RGSEAA 10.14997/TO</small>	FINISHED PRODUCT SPECIFICATIONS	Date 22/02/2022	Edition 9
	MODIFICATION: Ingredients update CLIENT: IBERDELI B.V. COMPANY: DERAZA IBÉRICO	Produced Quality Department	Supervised Quality Manager

PRODUCT DESCRIPTION	Iberian Bellota Sliced Ham 50% traditional knife cut 100 g		
PRODUCT CATEGORIZATION	Meat Product	SALES CODE	070501
INGREDIENTS	Ham from Iberian Bellota pig, salt, preservatives (E-250 E-252), antioxidant (E-331iii)		
ALLERGENS	No	TRACES	No
TARGET POPULATION	All population groups. Not recommended for people with a low-fat diet and salt restriction and pregnant women	OGM	No
PACKAGE TYPE	Cured.Sliced.Vacuum packed	ORGANOLEPTIC PROPERTIES	Typical of cured products
EXPIRATION	180 Days	EXPECTED USE	Ready to eat.Cured product
PRESERVATION	Keep at <7°C		
CLIENT'S BRAND			
CUSTOM CODE			
ADDITIONAL INFORMATION	Minimum time of curation 730 days.Product certified by Calicer PI/0414/09.Store in cool and dry place without damaging the package		

	PACKAGE DESCRIPTION	CASE DESCRIPTION	PALLET
MATERIAL	Plastic box for alimentary use	Cardboard box	Wood-European pallet
MEASUREMENTS		290x250x105mm	1200x800mm
UNITS		(20) ud/scaja	(120) boxes/pallet
WEIGHT	(0,100) Kg/packet	(2) Kg/box	
			BOXES/ROW 12 ROWS/PALLE 10

ANALITICAL / NUTRITIONAL FACTS			
Energy (Kcal)	380.0	Fat (gr)	28,1
Energy (Kj)	1580.0	*Saturated Fatty Acids	11,21
Protein (gr)	31.3	*Monounsaturated Fatty Acids	
Carbohydrates (gr)	0.5	*Polyunsaturated Fatty Acids	
*sugar	0.0	salt (gr)	3,21
Starch	0.0	Fibra Alimentaria Total (gr)	

MICROBIOLOGICAL LIMITS		CHEMICAL PHYSICAL LIMITS	
Salmonella	Ausencia/25g	Nitrites	<150ppm
Listeria	10 ² ucf/g	Nitrates	<150ppm
		AW	< 0.92
		PH	< 5,7

Legislation: REGULATION: * REGULATION (EC) N° 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL ON THE HYGIENE OF FOODSTUFFS.
 * REGULATION (EC)N° 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 29 ABRIL 2004 LAYING DOWN SPECIFIC HYGIENE RULES FOR FOOD OF ANIMAL ORIGIN.
 * REGULATION (EC) 2017/625 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) N° 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)N°2073/2005 OF 15 NOVEMBER 2005 ON MICROBIOLOGICAL CRITERIA FOR FOODSTUFFS
 *REGULATION (EU)N°1169/2011 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS.
 * REGULATION(EC)N°1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 16 DECEMBER 2008 OF FOOD ADDITIVES
 * ROYAL DECREE 4/2014 OF 10TH JANUARY OF 2014, APPROVING THE QUALITY STANDARD FOR IBERICO MEAT , HAM , SHOULDER AND PORK LOIN.,

Note: Besides our own production Deraza Ibérico SL has outsourced processes