

<b>DATE</b>	<b>EDITION</b>
19/03/14	04
<b>PRODUCED</b>	<b>SUPERVISED</b>
Responsible of quality control	Responsible of production


**Modification:**

## PRODUCT

<b>PRODUCT NAME</b>	<b>IBERIAN ABANICO</b>				
<b>INGREDIENTS</b>	Iberian pork abanico				
<b>ALERGEN:</b>	no	<b>TRACEABILITY</b>	no	<b>OGM:</b>	no
<b>TARGET POPULATION</b>	Todos los grupos poblacionales. No recomendado para personas con restriccion grasa en su dieta.		<b>USO ESPERADO</b>	Consumir tras un cocinado completo	
				<b>CARACTERISTICAS ORGANOLEPTICAS</b>	TIPICAS DE LA CARNE FRESCA

- \* 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 (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.

## DESCRIPTION

<b>PRODUCT DESCRIPTION</b>	<b>VACUUM PACKED IBERIAN ABANICO (FRESH O FROZEN)</b>					
<b>PRODUCT CODE</b>	47300		<b>PACKAGE DESCRIPTION</b>		<b>CASE DESCRIPTION</b>	
<b>EAN CODE</b>			<b>MATERIAL</b>	HEAT SEALING PLASTIC PAPER FOR ALIMENTARY USAGE	<b>MATERIAL</b>	CARDBOARD CASE 60*40*17
<b>PACKAGE TYPE</b>	VACUUM		<b>QUANTITY/PACKAGE</b>	3 - 4 PIECES PER PACKAGE	<b>QUANTITY/CASE</b>	6 - 7 PACKAGES PER CASE
<b>PRESERVATION</b>	FRESH (0-4°C)		<b>NET WEIGHT</b>	1 - 1,2 KG/PIECE APROX	<b>NET WEIGHT</b>	7 - 8 KG / CASE APROX
<b>EXPIRATION</b>	21 DAYS		<b>PALLETIZATION</b>	PALLETIZED AND STRAPPED ON EUROPEAN PALLET		
<b>ADDITIONAL INFORMATION</b>	PLEASE OPEN THE PACKING 10 MINUTES BEFORE COMSUMPTION. THE PRODUCT SHOULD BE WELL COOKED BEFORE EATING.					

## ANALITICAL / NUTRITION FACTS

MICROBIOLOGICS	
aerobic mesophilic	≤10 <sup>6</sup>
Total Coliforms	≤10 <sup>9</sup>
E.coli	≤10
Salmonella	Absence/25 g
Listeria monocytogenes	≤10 <sup>2</sup>

PHYSICAL-CHEMICAL NUTRITION FACTS			
<b>CALORIES (KCAL)</b>	238	<b>HC(%)</b>	ND\L. Detec. 0.3
<b>ENERGY (KJ)</b>	988	<b>MOITURE(%)</b>	63.51
<b>Colesterol(mg/ 100 g)</b>	70,28	<b>PROTEIN(%)</b>	16.98
<b>PHOSPHATS(%)</b>	0,32	<b>Hydroxyproline(%)</b>	
<b>FAT(%)</b>	18.9	<b>SODIUM (mg/ 100 g)</b>	56.2

PHYSICAL- CHEMICAL	
<b>NITRITES</b>	NONE
<b>NITRATOS</b>	NONE