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|  RGSEAA 10.14997/TO | FINISHED PRODUCT SPECIFICATIONS | Date 18/05/2020 | Edition 3 |
| | MODIFICATION: Legislation update CLIENT: IBERDELI B.V. COMPANY: DERAZA IBÉRICO | Produced Quality Department | Supervised Quality Manager |

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|------------------------|---|--------|----|--------------|--|-------------------------|-----------------------|
| PRODUCT DESCRIPTION | Iberian French Rack frozen | | | | | | |
| PRODUCT CATEGORIZATION | Fresh Meat | | | | | SALES CODE | 049227 |
| INGREDIENTS | Bone in Loin without collar from Iberian pig | | | | | | |
| ALLERGENS | No | TRACES | No | OGM | No | ORGANOLEPTIC PROPERTIES | Typical of fresh meat |
| TARGET POPULATION | All population groups. Not recommended for people with a low-fat diet restriction | | | EXPECTED USE | It must be fully cooked before its consumption | | |
| PACKAGE TYPE | Vacuum packed. Frozen | | | | | | |
| EXPIRATION | 729 Days | | | | | | |
| PRESERVATION | Frozen (-18°C) | | | | | | |
| CLIENT'S BRAND | | | | | | | |
| CUSTOM CODE | | | | | | | |
| ADDITIONAL INFORMATION | Once defrosted do not freeze again | | | | | | |



| | PACKAGE DESCRIPTION | CASE DESCRIPTION | PALLET |
|--------------|--------------------------------|--------------------------|------------------------------|
| MATERIAL | Plastic bag for alimentary use | Cardboard box | Wood-European pallet |
| MEASUREMENTS | | 585x380x155mm | 1200x800mm |
| UNITS | (1) Units/bag | (6-7) bags/box, approx | (40) boxes/pallet |
| WEIGHT | (2-2,5) Kg/bag, approx | (12-16,5) Kg/box, approx | |
| | | | BOXES/ROW 4 ROWS/PALLE 10 |

| ANALITICAL / NUTRITIONAL FACTS | | | |
|--------------------------------|--------|----------------------------|------|
| Energy (Kcal) | 120.0 | Fat (gr) | 5,1 |
| Energy (Kj) | 505.0 | *Saturated Fatty Acids | 2,12 |
| Protein (gr) | 18.1 | *Monosaturated Fatty Acids | 2,62 |
| Carbohydrates (gr) | 0.0 | *Polysaturated Fatty Acids | 0,36 |
| | *Sugar | salt (gr) | 0,14 |
| Starch | 0.0 | | |

MICROBIOLOGICAL LIMITS

| | |
|--------------------|-------------------|
| Aerobic mesophilic | 5x10 ⁶ |
| Enterobacteriaceae | 9x10 ³ |
| Total Coliforms | 10 ⁴ |
| E-coli | 10 |
| S.Aureus | 10 |
| Salmonella | Ausencia/25g |

CHEMICAL PHYSICAL LIMITS

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.,
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