



SPECIFICATIONS OF COMPLETED PRODUCT

Date: 11/8/2011	Edition: 01
DONE BY: Responsible for Quality	CHECKED: Responsible for production

Realized modification: There is realized An integrated sheet with all the possible presentations for every type of obtained cut of the Iberian pig

PRODUCT


DENOMINATION: IBERIAN CHEEK MEAT

INGREDIENTS: IBERIAN CHEEK MEAT

ALLERGENS: no

OGM: no

PRESENTATION

DESCRIPTION PRODUCT	IBERIAN CHEEK MEAT ON VACUUM PACKED FRESH / FROZEN					
CODE OF SALE:	50300/50200		PACKING	PACKING		
CODE EAN			MATERIAL	PLASTIC FILM AUTHORISED TO BE IN CONTACT WITH FOOD	MATERIAL	CARTONS
TYPE OF PACKED	VACUUM PACKED		UNITS / PACKING	VARIABLE	UNITS / PACKING	6 BAGS
CONSERVATION	CHILL (0-4°C) - frozen (-18°C)		CLEAR WEIGHT / PACKING	1-1.5KG APROX	CLEAR WEIGHT / PACKING	5-7KG APROX
USEFUL LIFE	21 DAYS / 729 DAYS		PALETIZADO:	PALLETIZED IN EUROPEAN PALLETS		
ADDITIONAL INFORMATION	The product can detach a typical smell at the moment of the opening, which eliminates 10 minutes after open the packing. To consume after cooked completely.					

ANALYTICAL INFORMATION / NUTRITIONAL VALUES

MICROBIOLOGICAL LIMITS	
Aerobic mesophylls	≤106
Entire Coliformes	≤103
E.coli	≤10
Salmonella	Absence/25 g
Listeria monocytogenes	≤102

PHYSICIST - CHEMIST AND Nutritional not available			
CALORIC VALUE (KCAL)		HC (%)	
ENERGY VALUE (KJ)		MOISTURE (%)	
Cholesterol (mg / 100 g)		PROTEIN (%)	
Phosphate (%)		Hidroxirolina (%)	
FAT (%)		SODIUM (mg / 100 g)	

PHYSICAL-CHEMICAL LIMITS	
NITRITES	IT DOES NOT APPLY
NITRATES	IT DOES NOT APPLY