

**DENOMINATION** **IBERICO FRENCH RACK 10 RIBS FROZEN**



**DESCRIPTION** Boneless loin with 10 clean rib sticks

**INGREDIENTS** IBERICO PORK MEAT

**SHELF LIFE** 24 Months *\* If the indicated storage conditions are respected.*

**CHARACTERISTICS**

**ORGANOLEPTIC** Color: reddish pink from the lean and whitish from the fat  
Smell: characteristic of fresh meat  
Texture: retractable to the touch

**PHYSICAL - CHEMICALS - MICROBIOLOGICAL** pH: <6,8 aW: <0,98  
Salmonella: NOT DETECTED  
Listeria monocytogenes: <100 ufc/g

**NUTRITIONAL INFORMATION (per 100 g):**

Energy (KJ/Kcal)	733/199
Fats (g)	11
Saturated fatty acids (g)	5,5
Carbohydrates (g)	0
of which sugars (g)	0
Proteins (g)	19
Salt (g)	0,1

**ORIGIN** SPAIN

**APPLIED TREATMENTS** Cut, picked and packed

**DESTINATION POPULATION** General population unless medically contraindicated or children under 2 years old due to the risk of choking

**PRODUCT INSTRUCTIONS**

- CONSUMPTION:** It is necessary to cook completely before consumption. Heat treatment equivalent to 70°C for 2 minutes.
- CONSERVATION AND STORAGE:** In freezing <-18°C. Once defrosted, keep at a temperature of <7°C, consume within 48 hours and do not refreeze
- DISTRIBUTION AND TRANSPORTATION:** Transport at controlled temperature, Refrigerated <4°C. Vehicle in optimal hygiene conditions

## ALLERGEN AND GMO DECLARATION

Non-GMO rot. This product does not require any mention on its labeling concerning the EC regulation nº 1829) 2003 or its modifications. Allergen-free product according to EC regulation nº 1169/2011. PRODUCTS NOT SUBJECT TO IONIZING RADIATION

## EXPECTED USE

Cooking or processing

## LABELLING

In accordance with Regulation (EU) 1169/2011 indicating all mandatory information and regulations of third countries in case of export. Data and health registration of the company (CE 10.22301/SA), origin, dates of manufacture, freezing and preferential consumption, batch number, denomination, ingredients, net weight, conservation and consumption instructions, nutritional information.

## PACKAGING FORMAT THERMOFORMED

Vacuum packed by thermoforming. PA/PE complex film and in cardboard boxes. In OPA complex screen-printed film/ink and adhesive/PE

## LOGISTIC INFORMATION

EAN 13 PRODUCT	8436570750052	PIECE WEIGHT (kg)	1,9-2,3		
BAG SIZE (cm)	38,5x25x10	Nº UNITS/BAG	1	TARE BAG (g)	29
BOX SIZE (cm)	23,3 x 16,3 x 71,3	Nº BAGS/BOX	6	TARE BOX (g)	1050
Nº BOXES/ROW	5	Nº ROWS/PALLET	10	Nº BOXES/ PALLET	50

PALLET HEIGHT (cm Aprox) 178

PALLET DIMENSIONS (cm) 120x80

## OBSERVATIONS

Bone-in pieces are packaged in a polypropylene sheet with a wax surface treatment. For food use

\* Measures and weights indicative or between the interval indicated. The measures and tares indicated are for generic formats, for other formats consult. All the packaging materials used have a certificate of food compliance and a migration study in accordance with the regulations in force. NA: Not applicable / PP: Polypropylene / PE: Polyethylene / PA: Polyamide Polyethylene

## APPLICABLE LEGISLATION

### \* LEGISLATION ON HYGIENE OF FOOD PRODUCTS:

- Regulation (EC) No. 852/2004, 853/2004 and Regulation 2017/625 and amendments.
- Directive 64/433/EEC on the marketing of fresh meat. - Regulation 2015/1375 on official trichina controls.
- Regulation (EC) No. 2073/2005 modified by Regulation (EC) No. 1441/2007 and other amendments

### \* LEGISLATION ON CHEMICAL CONTAMINATION AND DRUG RESIDUES IN FOODS.

- Regulation (EC) No. 1881/2006 and amendments

- Regulation (EC) No. 470/2009 - Regulation (EU) 37/2010 - Regulation 124/2009

- \* LEGISLATION REGARDING LABELING AND INFORMATION PROVIDED TO THE CONSUMER - Regulation (EU) No. 1169/2011 and - Regulation 1924/2006

- \* LEGISLATION APPLICABLE TO PACKAGING MATERIALS - Regulation (EU) Nº 10/2011

- \* IBERICO PIG QUALITY STANDARD - Royal Decree 4/2014

- \* SELF-CONTROL SYSTEM FOR EXPORTS: Royal Decree 993/2014 Establishes inspection procedures in veterinary certification for exports to third countries.

*These specifications are given for information only and may be modified according to technical and/or regulatory limitations.  
Non-contractual photo - presentation suggestion*

Prepared by: Quality Department  
Date of last revision



Approved by: Management  
Date of last revision

