

## DENOMINATION

**IBERICO LOINRIBS FROZEN**



## DESCRIPTION

Meat piece whose rectangular morphology is formed by a bony base of 14 thoracic vertebrae with their corresponding ribs and the sternum. Cut into 3 pieces, in the form of a strip.

## 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

## 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

## NUTRITIONAL INFORMATION (per 100 g):

Energy (KJ/Kcal)	862 / 207
Fats (g)	15
Saturated fatty acids (g)	6,5
Carbohydrates (g)	0
of which sugars (g)	0
Proteins (g)	17
Salt (g)	0,16

## 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	8436570750830	PIECE WEIGHT (kg)	0,800-1,00		
BAG SIZE (cm)	29,5 x 18,5 x 8 Ó 25,1 x 19,2 x 8	Nº UNITS/BAG	1	TARE BAG (g)	15
BOX SIZE (cm)	22,6 x 16,5 x 58,5	Nº BAGS/BOX	10-12	TARE BOX (g)	850
Nº BOXES/ROW	7	Nº ROWS/PALLET	10	Nº BOXES/ PALLET	70

PALLET HEIGHT (cm Aprox) 180

PALLET DIMENSIONS (cm) 120 x 80

## OBSERVATIONS

\* 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

