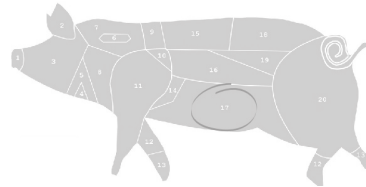


TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.05236/SG

SPANISH DUCROC PORK BELLY

ORIGIN: SPAIN



PRODUCT DESCRIPTION

Pork belly is conformed by bacon leaves mixed with lean, obtained from Duroc pigs carcasses. The only treatment which duroc belly is subjected is cold action in order to its preservation.

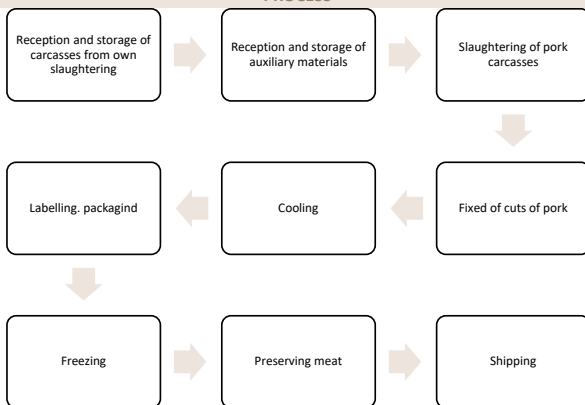
INGREDIENTS

The composition in only Duroc pork belly, without additional ingredients.

AUXILIARY MATERIALS

Labels and packages. The packaging materials are suitable for food use.

PROCESS



PRODUCT PRESENTATION

It is presented as it is obtained from the cutting of Duroc pig, free of pork tissues that do not belong to the anatomical region determined.

FORMATS

Frozen product and vacuum packed:
- Size / piece: 2 - 2,5 Kg
- Size / pack: 2 - 2,5 Kg (1 piece per pack)
- Cardboard box: 5 - 6 Kg (2 packs per box)

SHELF LIFE

Refrigerated product: 7 days
Frozen product: 24 months

PACKING / PACKAGING

Primary packaging: food-grade labels and vacuum packaging
Secondary packaging: corrugated cardboard box.
Tertiary packaging: cardboard shipping container

ORGANOLEPTIC CHARACTERISTICS

Colour: white, pinkish-white or yellowish-white fat and pale pink to more intense in the veins of meat.
Aroma and flavour: characteristic.
Consistence: variable.

STORAGE AND TRANSPORT

Refrigerated product: keep below 5°C
Frozen product: keep below -18°C

HANDLING AND CONDITIONS OF USE

Do not break the cold chain. This products needs heat treatment before consumption.

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	LIMITS
Mesophilic aerobes at 30°C	≤ 10 ⁶ cfu/g
Enterobacteriaceae	≤ 10 ² cfu/g
E. coli B-glucuronidase +	≤ 10 ² cfu/g
Staphylococcus aureus	≤ 10 ² cfu/g
Salmonella spp.	Not detected
Listeria monocytogenes	Not detected
Total coliforms	< 50 cfu/g

ALLERGENS

Allergens	✓ / ✗
Cereals containing gluten >20 mg/Kg	✗
Crustaceans and products thereof	✗
Eggs and products thereof	✗
Fish and products thereof	✗
Peanuts and products thereof	✗
Soybeans and products thereof	✗
Milk and products thereof (including lactose)	✗
Nuts and products thereof	✗
Celery and products thereof	✗
Mustard and products thereof	✗
Sesame seeds and products thereof	✗
Sulphur dioxide and sulphites at concentrations of more than 10 mg/Kg expressed as SO ₂	✗
Lupin and products thereof	✗

GMOs

GMO-free product, do not produced from Genetically Modified Organisms.

COMPANY IDENTIFICATION

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