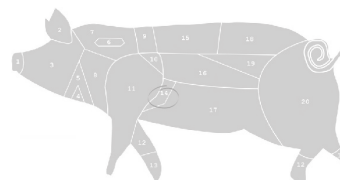


TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.05236/SG

IBERIAN PORK *SECRETO*

ORIGIN: SPAIN



PRODUCT DESCRIPTION

Product obtained from Iberian pigs. It is made up of the upper end of the pig skirt (the lower part of the pig next to the belly), and next to the top pork loin, consisting of the Latissimus doris muscle.

Iberian pork *Secreto* is only subjected to the cool action in order to its preservation.

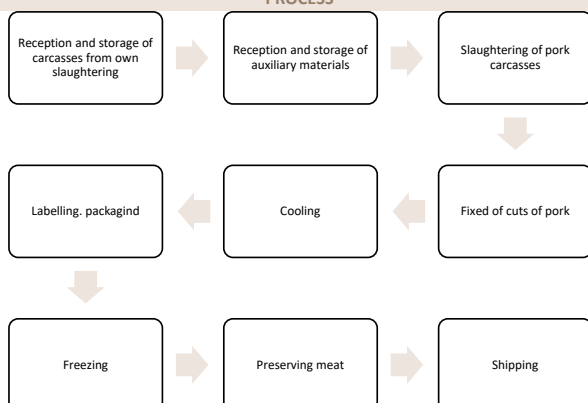
INGREDIENTS

The composition is only iberian pork secreto, 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 Iberian pig, free of pork tissues that do not belong to the anatomical region determined.

FORMATS

Frozen product and vacuum packed:
 - Size / piece: 300 - 450 g
 - Size / pack: 300 - 450 g / pack (1 pieces per pack)
 - Cardboard box: 5 - 6 Kg (10 - 12 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 when cut: marmoreal (fat streaky with muscle of the pork).
Appearance: product presents an uniform and homogeneous conformation which has great fat infiltration.
Texture: : stringy texture. At pressure with the thumb in the fat layer, it sinks easily.

STORAGE AND TRANSPORT

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

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

HANDLING AND CONDITIONS OF USE

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

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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