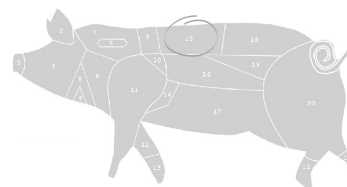


## TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.05236/SG

### IBERIAN PORK RACK - FRENCH CUT

ORIGIN: SPAIN



#### PRODUCT DESCRIPTION

Product made from the high rib of the Iberian pig to which the loin (erector spinae muscle) remains attached.  
The Iberico pork rack is not subjected to any treatment except the action of cold for purposes of refrigeration or freezing for its conservation.

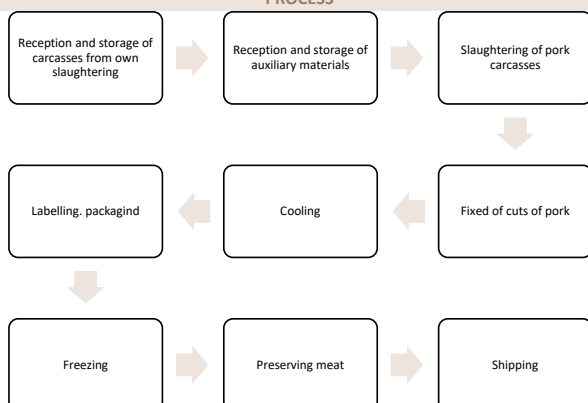
#### INGREDIENTS

The composition is only iberian pork rack, 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: 2 - 3 Kg  
- Size / pack: 2 - 3 Kg / pack ( 1 pieces per pack)  
- Cardboard box: 5 - 6 Kg (2 pieces 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: characteristic pale to dark pink color depending on the portion of meat that is close to the bone.  
Appearance: it has an uniform conformation.  
Texture: : bone with meat around the bone.

#### STORAGE AND TRANSPORT

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

#### MICROBIOLOGICAL CHARACTERISTICS

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

#### GMOs

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

#### 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 <sub>2</sub>	✗
Lupin and products thereof	✗

#### COMPANY IDENTIFICATION

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