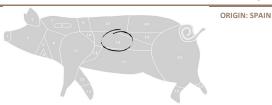


TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.05236/SG

SPANISH DUROC PORK RIBS



PRODUCT DESCRIPTION

Product of the cutting of the pig constituted by the ribs of Duroc pig and the corresponding lean pork portion. The only treatmen which duroc pork ribs are subjected is cold action in order to its preservation.

of auxiliary materials

INGREDIENTS

The composition in only Duroc pork ribs, without additional ingredientes.

AUXILIARY MATERIALS

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

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 / pack: 2,5 - 4 Kg

Slaughtering of pork

Fixed of cuts of pork

Shipping

- Cardboard box: 9 - 10 Kg (4 pieces per box)

SHELF LIFE

Refrigerated product: 7 days Frozen product: 24 months

PACKING / PACKAGING

Primary packaging: food-grade labels and vacuum packaging

<u>Secondary packaging:</u> corrugated cardboard box. <u>Tertiary packaging:</u> cardboard shipping container

STORAGE AND TRANSPORT

Refrigerated product: keep below 5ºC Frozen product: keep below -18ºC

ORGANOLEPTIC CHARACTERISTICS

Preserving meat

<u>Colour:</u> Characteristic pink color from pale to dark depending on the portion of meat that approaches the bone.

Aroma and flavour: characteristic.

Reception and storage

of carcasses from own slaughtering

Labelling. packagind

Freezing

Consistence: variable.

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 an products thereof	×
Penauts 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	×

MICROBIOLOGICAL CHARACTERISTICS

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

GMOs

 ${\small \mathsf{GMO}}\text{-}\mathsf{free}\;\mathsf{product},\;\mathsf{do}\;\mathsf{not}\;\mathsf{produced}\;\mathsf{from}\;\mathsf{Genetically}\;\mathsf{Modified}\;\mathsf{Organisms}.$

COMPANY IDENTIFICATION

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