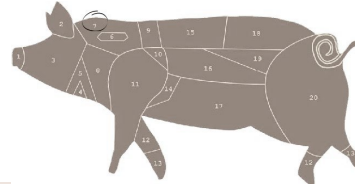


TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.05236/SG

IBERIAN PORK COLLAR

ORIGIN: SPAIN



PRODUCT DESCRIPTION

Product obtained from the cutting of Iberian pig. Pieces come from the head of the loin.

Iberian pork collar is not subjected to any treatment except the action of cold for purposes of refrigeration or freezing for its conservation.

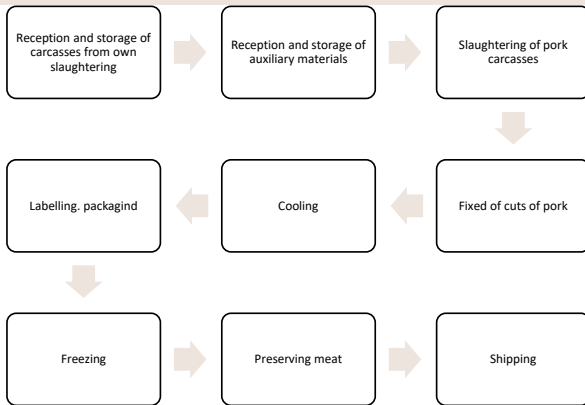
INGREDIENTS

The composition is only iberian pork collar, with no additional ingredients.

AUXILIARY MATERIALS

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

PROCESS



PRODUCT PRESENTATION

It is presented as it is obtained from the cutting, free of tendons and tissues not belonging to the anatomical region determined.

FORMATS

Frozen product and vacuum packed:

- Size / piece: 250 - 400 g
- Size / pack: 500 - 800 g / pack (2 pieces per pack)
- Cardboard box: 5 - 6 Kg

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 pink colour. Homogeneous when cut.

Appearance: uniform and homogeneous conformation, with fat infiltration.

Texture: fibrous. When pressed with the thumb, it sinks in easily.

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

GMOs

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

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	✗

COMPANY IDENTIFICATION

CORPORATE NAME: FÁBRICA DE EMBUTIDOS LA PRUDENCIA, S.A.
ADDRESS: ZONA DE LA TEJADILLA, S/N - 40150 VILLACASTÍN (SEGOVIA)
PHONE NUMBER: +34 921 19 80 30
QUALITY CONTACT: esperanzabenito@laprudencia.com
WEB SITE: www.laprudencia.com