

PRODUCT SPECIFICATION	
Product name:	Pork neck Iberico "Mogote"
Product spec.:	Deboned pork neck. Only pieces without knife cuts and black spots are allowed. No bones or other foreign materials to be found.
Origin:	Spain
Shelflife:	730 days, frozen to be kept at -18 degrees.
Bacteriological requirements:	Appearance, smell and taste: normal Iberico pork. Salmonella tested according to EU 1688/2005. Micrological criteria to be according to EU regulation on microbiological criteria for foodstuff (2073/2005)
Labelling:	Printet label på karton med dansk/engelsk
Packaging / weight:	12 kg catch weight kartoner
Pallet:	<p>To be packed on: 80x120 cm EUR pallets</p> <p>Each layer: 6 cartons</p> <p>Each pallet: 50 cartons per pallet / approx. 500 kg net</p> <p>IMPORTANT:</p> <p>Crt or boxes and pallet must be strapped and/or sealed.</p> <p>NO broken or smashed boxes to be found on the pallet.</p>
PRODUCT PHOTO	
	