

DENOMINATION

IBERICO TOP LOIN FROZEN



DESCRIPTION

Longissimus, semispinalis and spinal muscles. Elongated and cylindrical piece. It presents the traditional marbling of infiltrated fat that gives it its exceptional value. It can be eaten fried or grilled in fillets. In loin tip format it is juicier as it is part of the ends of the piece.

INGREDIENTS

IBERICO PORK MEAT

SELF LIFE

24 Months

** If the indicated storage conditions are respected.*

CHARACTERISTICS

ORGANOLEPTIC	Color: reddish pink from the lean and whitish from the fat Smell: characteristic of fresh meat Texture: retractable to the touch
PHYSICAL - CHEMICALS	pH: <6,8 aW: <0,98
MICROBIOLOGICAL	Salmonella: Not detected Listeria monocytogenes: <100 ufc/g

NUTRITIONAL INFORMATION (per 100 g):

ENERGY (KJ/Kcal)	695/166
Fats (g)	9,4
Saturated fatty acids (g)	4,8
Carbohydrates (g)	0,6
of which sugars (g)	0
Proteins (g)	20
Salt (g)	0,12

ORIGIN

SPAIN

APPLIED TREATMENTS

Cut, picked and packed

DESTINATION POPULATION

General population unless medically contraindicated or children under 2 years old due to the risk of choking

PRODUCT INSTRUCTIONS

- CONSUMPTION:** It is necessary to cook completely before consumption. Heat treatment equivalent to 70°C for 2 minutes.
- CONSERVATION AND STORAGE:** In freezing <-18°C. Once defrosted, keep at a temperature of <7°C, consume within 48 hours and do not refreeze
- DISTRIBUTION AND TRANSPORTATION:** Transport at controlled temperature, Frozen <-18°C. Vehicle in optimal hygiene conditions



Reference nº: **000183**

ALLERGEN, OMG AND RADIATION DECLARATION

Non-GMO rot. This product does not require any mention on its labeling concerning the EC regulation n° 1829/ 2003 or its modifications. Allergen-free product according to EC regulation n° 1169/2011. PRODUCTS NOT SUBJECT TO IONIZING RADIATION

EXPECTED USE

Cooking or processing

LABELLING

In accordance with Regulation (EU) 1169/2011 indicating all mandatory information and regulations of third countries in case of export. Data and health registration of the company (CE 10.22301/SA), origin, dates of manufacture, freezing and preferential consumption, batch number, denomination, ingredients, net weight, conservation and consumption instructions, nutritional information.

PACKAGING FORMAT

Vacuum packed by thermoforming. PA/PE complex film and in cardboard boxes. In OPA complex screen-printed film/ink and adhesive/PE

LOGISTIC INFORMATION



UNIT - BAG



BOX / PALLET **

EAN 13 PRODUCT	8436570751837	BOX SIZE (cm)	22,6x16,5x 58,5
TARIC	02.03.29.11.00	Nº BAGS/BOX	8
PIECE WEIGHT (kg)	0,250-0,300	BOX TARE (g)	850
BAG SIZE (cm)	29,5x18,5x10	Nº BOXES/ROW	7
BAG WEIGHT (kg)	1 - 1,4	Nº ROWS/PALLET	10
Nº UNITS/BAG	4	Nº BOXES/PALET	70
TARE BAG (g)	15	PALLET HEIGHT (cm)	180
OBSERVATIONS LOGISTIC			

* Measures and weights indicative or between the interval indicated. The measures and tares indicated are for generic formats, for other formats consult. All the packaging materials used have a certificate of food compliance and a migration study in accordance with the regulations in force.

NA: Not applicable / PP: Polypropylene / PE: Polyethylene / PA: Polyamide Polyethylene. ** Data for 80x120 cm euro pallet

APPLICABLE LEGISLATION

* LEGISLATION ON HYGIENE OF FOOD PRODUCTS

- Regulation (EC) No. 852/2004, 853/2004 and Regulation 2017/625 and amendments.
- Directive 64/433/EEC on the marketing of fresh meat. - Regulation 2015/1375 on official trichina controls.
- Regulation (EC) No. 2073/2005 modified by Regulation (EC) No. 1441/2007 and other amendments

*LEGISLATION ON CHEMICAL CONTAMINATION AND DRUG RESIDUES IN FOODS.

- Regulation (CE) 2023/915 that repeals nº 1881/2006 and amendments.
- Regulation (CE) Nº 470/2009 - Regulation (UE) 37/2010 - Regulation 124/2009

* LEGISLATION REGARDING LABELING AND INFORMATION PROVIDED TO THE CONSUMER - Regulation (UE) Nº 1169/2011 y - Regulation 1924/2006

- Regulation 1829/2003and amendments.

* LEGISLATION APPLICABLE TO PACKAGING MATERIALS

- Regulation (UE) nº 2023/1442 that modifies a Regulation nº 10/2011

* IBERICO PIG QUALITY STANDARD - Royal Decree 4/2014

- * SELF-CONTROL SYSTEM FOR EXPORTS: Royal Decree 993/2014 Establishes inspection procedures in veterinary certification for exports to third countries.

These specifications are given for information only and may be modified according to technical and/or regulatory limitations. Within the framework of quality certifications (IFS and BRC) all the products we distribute are included in these scopes, however, some of them are partially subcontracted, these are: Slaughtering, boning, machine slicing and sausage processing.

Prepared by: Quality Department
Last revision date

Approved by: Management
Last revision date



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*Non-contractual photo - presentation suggestion.