

# VISTA FOOD

PASSION FOR QUALITY

5930095

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<b>Product name:</b>	Pork cheek iberico / iberico svinekæber / Joue de porc iberique
<b>Product spec.:</b>	Deboned pork cheek. Piece integrated into the masseter muscles located in the jaw. Only pieces without knife cuts and black spots are allowed. No bones or other foreign materials to be found.
<b>Origin:</b>	Spain
<b>Shelflife:</b>	730 days, frozen to be kept at -18 degrees C.
<b>Bacteriological requirements:</b>	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)
<b>Labelling:</b>	Printet label på karton med dansk/engelsk
<b>Packaging / weight:</b>	10 kg catch weight kartoner, vacuum with 8 pieces. 9-11 vacuumbags per carton.
<b>Pallet:</b>	To be packed on: 80x120 cm EUR pallets Each layer: 5 cartons Each pallet: 77 cartons per pallet / approx. 770 kg net <b>IMPORTANT:</b> Crt or boxes and pallet must be strapped and/or sealed. NO broken or smashed boxes to be found on the pallet.

## PRODUCT PHOTO

