



ROASTED SLICED BACON 100/250 FROZEN

Product description	Meat product - smoke from pork (meat's origin: European Union) with no skin, no ribs, no cartilage, cured. Product sliced and fried, packaged in a protective atmosphere. Frozen product.																
Organoleptic requirements	The surface is clean, dry; tight structure; fragile consistency; the color golden - brown; characteristic taste and smell with slight smoke taste and smell, unacceptable taste and smell be a testimony of stale or any other stranger.																
Ingredients:	100 g of ready product was made from 250g of pork belly. Pork belly, without skin, without bones, salt, glucose, antioxidant: sodium ascorbate, preservative: sodium nitrite.																
Nutritional value:	<table border="1"> <thead> <tr> <th>Nutritional value</th> <th>in 100g</th> </tr> </thead> <tbody> <tr> <td>Energetic value</td> <td>1661 kJ/400 kcal</td> </tr> <tr> <td>Fat :</td> <td>31 g</td> </tr> <tr> <td>Including saturated fatty acids</td> <td>12 g</td> </tr> <tr> <td>Carbohydrates:</td> <td><0,5 g</td> </tr> <tr> <td>Including sugars</td> <td><0,5 g</td> </tr> <tr> <td>Protein</td> <td>30 g</td> </tr> <tr> <td>Salt</td> <td>3,4 g</td> </tr> </tbody> </table>	Nutritional value	in 100g	Energetic value	1661 kJ/400 kcal	Fat :	31 g	Including saturated fatty acids	12 g	Carbohydrates:	<0,5 g	Including sugars	<0,5 g	Protein	30 g	Salt	3,4 g
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Chemical characteristic:	Chemical requirements in accordance with current regulations. Attachment No. 3 to the Plan HACCP. <ul style="list-style-type: none"> • Salt content- no more than 6 % • Phosphorus content expressed as P2O5 not more than 0.5% 																
Microbiological characteristic	Microbiological requirements in accordance with current regulations. Attachment No. 1 of the HACCP Plan. <ul style="list-style-type: none"> ▪ <i>Listeria monocytogenes</i> < 100 jtk/g 																
Packaging materials	Packaging materials are compatible with the EC Regulation 1935/2004 regarding materials and articles intended to come into contact with food and Regulation EC 10/2011 regarding materials and plastic products intended for contact with food. <ul style="list-style-type: none"> ▪ MAP-tray PP black with EVOH, ▪ Film PA/EVOH/PP, ▪ Folia PE/PA/EVOH/PA/PP ▪ cartons packaging, 																

Nr dokumentu:	PH/R-1.1
Data wydania:	02.03.2023
Nr wydania:	19
Strona / stron:	2 z 2

	<ul style="list-style-type: none">▪ stretch foil▪ palette depending on the specific orders and customer requirements
Weight:	1 kg
Storage and transportation conditions	Store at temperatures not higher than -18 °C. After thawing, do not freeze again. After opening store at 0 °C to +5 °C and consume within 48 hours.
Durability term	365 days
Consumer purpose	For general consumption. Best eaten as cold or after heat treatment by consumer.
Allergens and GMO	It does not contain allergens. It does not contain GMO.

Developed:

Magdalena Pluskota-Sikorska