

PRODUCT SPECIFICATION	
Product name:	Pork secreto Iberico
Product spec.:	Deboned secreto. Product must be trimmed of the majority of outside fat. 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:	20 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

