

DENOMINATION

IBERICO FRENCH RACK TOMAHAWK 1 RIB FROZEN



DESCRIPTION Boneless loin with 1 long rib stick

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

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

NUTRITIONAL INFORMATION (per 100 g):

ENERGY (KJ/Kcal)	733/215
Fats (g)	11
Saturated fatty acids (g)	5,5
Carbohydrates (g)	0
of which sugars (g)	0
Proteins (g)	19
Salt (g)	0,1

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	8436570753640	BOX SIZE (cm)	22,6 x 16,5 x 58,5
TARIC	02.03.29.11.00	Nº BAGS/BOX	25
PIECE WEIGHT (kg)	0,32-0,36	BOX TARE (g)	850
BAG SIZE (cm)	29,5 x 18,5 x 10	Nº BOXES/ROW	7
BAG WEIGHT (kg)		Nº ROWS/PALLET	10
Nº UNITS/BAG	1	Nº BOXES/PALET	70
TARE BAG (g)	15	PALLET HEIGHT (cm)	180
OBSERVATIONS LOGISTIC	Bone-in pieces are packaged in a polypropylene sheet with a wax surface treatment. For food use		

* 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 n° 1881/2006 and amendments.
- Regulation (CE) N° 470/2009 - Regulation (UE) 37/2010 - Regulation 124/2009

* LEGISLATION REGARDING LABELING AND INFORMATION PROVIDED TO THE CONSUMER - Regulation (UE) N° 1169/2011 y - Regulation 1924/2006

- Regulation 1829/2003 and amendments.
- * LEGISLATION APPLICABLE TO PACKAGING MATERIALS
- Regulation (UE) n° 2023/1442 that modifies a Regulation n° 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

