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| 100% NATURAL |  <h1>IBERIAN PORK SHOULDER LOIN</h1> |  DLC DEHESA LAS CUMBRES LUXURY IBERIANS |
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ACORN-FED IBERIAN PORK PRODUCTS DEHESA LAS CUMBRES S.L. - CIF: B-21555321 - Nº RGSA: 40.057436/B - Telf.: (+34) 93 630 19 20
 Company: C/ Colon, 20. 21380 CUMBRES MAYORES (HUELVA) - Warehouse: C/ Murcia, 5. 08830 SANT BOI DE LLOBREGAT (BARCELONA)

PRODUCT DENOMINATION

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| Int. code: refrigerated product | 0109 |
| Cod. int. frozen product | 0409 |
| Description | A cut that is next to the back, and forms part of the loin head. |
| Organoleptic characteristics | Colour: Red, bright. Taste: Characteristic of fresh meat. Scent: Characteristic of fresh meat. Texture: Firm, retractable to the touch. |

PRESENTATION

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| Whole, cut, loose or packaged | 600 gr. (approx.) |
| Packaging | Cardboard box and plastic food covering. |
| Sale units | Cuts or Kg. |
| Product label | Product name, date packaged, lot, expiry date, storage instructions, net weight, health registration and product identifier. Labeling according to Regulation (EU) No. 1169/2011. |
| Further presentation | According to customer specifications. |

STORAGE AND CONSUMPTION

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| Chilled storage | Keep between 0 and 5 °C. |
| Frozen storage | Keep below -18 °C. |
| Transport | Product refrigerated between 0 and 5 °C. Product frozen at -18 °C. |
| Storage time | 7 days refrigerated loose. 15 days refrigerated in packaging. 700 days frozen. |
| Consumption | Consume within the storage time. |
| Intended product use | Cook thoroughly before eating. A cooking temperature of higher than 75 °C in the centre of the cut is recommended. |
| Additional information | Expiration dates can only be guaranteed if chilled conditions are maintained uninterruptedly before cooking. |



Gluten free



No preservatives



Lactose free



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PROCESS CONTROLS

Microbiological limits according to the legislation in place

Regulation (EC) 2073/2005 of November 15, 2005 on the microbiological criteria applicable to food products.

Regulation (CE) 1441/2007 of December 5, 2007 that amends Regulation 2073/2005.

ALLERGEN INFORMATION

Product free from allergens according to directive 2003/89/EC and subsequent amendments.

Does not contain GMOs. Untreated product.

NUTRITIONAL AND CALORIC VALUES

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| Kilocalories / kilojoules | 225 kcal. / 100 gr.; 941 kj. / 100 gr. |
| Fat (gr) | 14,45 gr. / 100 gr. |
| of which saturates (gr) | 5,19 gr. / 100 gr. |
| Protein (gr) | 22,12 gr. / 100 gr. |
| Carbohydrates (gr) | 0 gr. / 100 gr. |
| of which sugars (gr) | 0 gr. / 100 gr. |
| Salt (mgr) | 62 gr. / 100 gr. |

APPLICABLE LEGISLATION

Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25, 2011 on food information provided to consumers.

Regulation (CE) No. 1441/2007 of the Commission of December 5, 2007 that modifies Regulation (CE) No. 2073/2005 relative to the microbiological criteria applicable to food products.

Commission Regulation (EU) No. 1129/2011, of November 11, 2011, amending Annex II of Regulation (EC) No. 1333/2008 of the European Parliament and Council to establish a list of food additives from the Union.

Royal Decree 4/2014, of January 10, which approves the quality standard for meat, ham, shoulder and leg of Iberian loin.

