

100% NATURAL		<h1>IBERIAN PORK DEWLAP WITH RIND</h1>	 <p>DLC DEHESA LAS CUMBRES LUXURY IBERIANS</p>
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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

Int. code: refrigerated product	0131
Cod. int. frozen product	0431
Description	The dewlap is a cut of meat that is characterised by a high level of fat infiltration, both on an intra- and intermuscular level. Located at the top of the neck.
Organoleptic characteristics	<p>Colour: Typical of the product. No browning. No exudates.</p> <p>Taste: Characteristic.</p> <p>Scent: No abnormal odours.</p> <p>Texture: Characteristic.</p>

PRESENTATION

Whole, cut, loose or packaged	1 kg. (approx.)
Packaging	Cardboard box and plastic food covering.
Sale units	Kg.
Product label	<p>Product name, date packaged, lot, expiry date, storage instructions, net weight, health registration and product identifier.</p> <p>Labeling according to Regulation (EU) No. 1169/2011.</p>
Further presentation	According to customer specifications.

STORAGE AND CONSUMPTION

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.



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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

Kilocalories / kilojoules	255 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.



Gluten free



No preservatives



Lactose free