

100% NATURAL		<h1>CURED IBERIAN LOIN FROM ACORN-FED 50% IBERIAN BREED PIGS</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	0238
Description	Product made from the muscle bundle formed by the spinal and semi-spinal muscles of the thorax, as well as the longissimus, lumbar and thoracic muscles of the pig, practically free of external fat, aponeurosis and tendons, marinated and stuffed, which has been subjected to an appropriate curing-maturation process.
Ingredients	Iberian pork loin, salt, spices, dextrose, paprika, preservatives (E-250 and E-252).
Casing	Stuffed in artificial casing.
Organoleptic characteristics	<p>Colour: Red with whitish fat streaks</p> <p>Taste: Sausage with a delicate flavour, little salty.</p> <p>Scent: Pleasant and characteristic.</p> <p>Texture: Homogeneous, compact.</p> <p>Appearance: With traces of mould, solid. Casing attached along its entire length.</p> <p>Cutting: Solid, marbled, linked, characteristic.</p>

PRESENTATION

Whole, cut, loose or packaged	1,2 a 1,5 kg. (approx.)
Packaging	It can be vacuum-packed or unpacked, in individual whole pieces.
Sale units	Units.
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

Chilled storage	Keep between 0 and 5 °C.
Transport	Identified by the original label, and in vehicles specifically used for food products. Temperature regulated vehicles are not required for its transport.
Storage time	18 months after the optimum curing period.
Consumption	Let stand for 5 minutes before consumption. Remove wrapper before consumption.
Treatments applied	Salting and marinating, stuffing, tying or stapling, labeling, curing, packaging. Minimum time in the elaboration process (curing) for the loin is 70 days.



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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.

ALLERGEN INFORMATION

Product free from allergens.

NUTRITIONAL AND CALORIC VALUES

Kilocalories / kilojoules	309 kcal. / 100 gr.; 1.293 kj. / 100 gr.
Fat (gr)	15,2 gr. / 100 gr.
of which saturates (gr)	6,0 gr. / 100 gr.
Protein (gr)	43 gr. / 100 gr.
Carbohydrates (gr)	<0,1 gr. / 100 gr.
of which sugars (gr)	<0,5 gr. / 100 gr.
Salt (mgr)	3,49 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.

