02/05/2023 V.002





PORK MINI COLLAR



IBÉRICOS DE BELLOTA DEHESA LAS CUMBRES S.L. - CIF: B-21555321 - № RGSA: 40.057436/B - Telf.: 93 630 19 20

Company: C/ Colon, 20. 21380 CUMBRES MAYORES (HUELVA) - Warehouse: C/ Murcia, 5. 08830 SANT BOI DE LLOBREGAT (BARCELONA)

PRODUCT NAME

Int. code refrigerated / frozen Iberian 0183 / 0456 acorn-fed iberian product Int. code for refrigerated / frozen 0144 / 0454 **Iberian products** Int. product code La Cumbreña 0277 / 0434 refrigerated / frozen Description Iberian headboard without the dam. Ingredients Pork meat **Organoleptic features** Color: Red, bright. Taste: Characteristic of fresh meat.

Texture: Absence of hematomas, erysms, petechiae.

Smell: Typical of fresh meat.

PRESENTATION

 Whole piece, in bulk or packed
 800 - 900 gr. (approx.)

 Presentation
 Cardboard box and food grade plastic film (refrigerated) / Vacuum packaging and cardboard box (frozen)

 Sales units
 Kg.

 Product label
 Product name, date of packaging, lot, expiration date, storage characteristics, net weight, sanitary registration and product identifier.

 Labeling according to Regulation (EU) No. 1169/2011

 Other presentations
 According to customer's specifications.

STORAGE AND CONSUMPTION

Refrigerated storage

Frozen storage

Keep between 0 and 7 ºC.

Keep at -18 ºC.

Refrigerated product between 0 and 7 ºC. Product frozen at -18 ºC.

7 days refrigerated in bulk. 15 days refrigerated vacuum packed. 730 days frozen.

Consume within the shelf-life.

Cook completely before consumption. A cooking temperature higher than 75 ºC in the center of the piece is recommended.

Additional information

Refrigerated on and 7 ºC.

Frozen at -18 ºC.

Consume within the shelf-life.

Cook completely before consumption. A cooking temperature higher than 75 ºC in the center of the piece is recommended.







uninterruptedly before cooking.



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PROCESS CONTROLS

Microbiological limits according to current legislation

Regulation (EC) 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Regulation (EC) 1441/2007 of December 5, 2007 amending Regulation 2073/2005.

ALLERGEN INFORMATION

Allergen-free product according to directive 2003/89/EC and subsequent amendments.

GMO free. Non irradiated product.

NUTRITIONAL AND CALORIC VALUE

Kilocalories / kilojoules	225 kcal. / 100 gr.; 941 kj. / 100 gr.
Fats (gr)	14,45 gr. / 100 gr.
of which saturated (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 (gr)	0,06 gr. / 100 gr.

APPLICABLE LAW

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

COMMISSION REGULATION (EC) No. 1441/2007 of 5 December 2007 amending Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs.

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

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







