



IBÉRICOS DE BELLOTA DEHESA LAS CUMBRES S.L. - CIF: B-21555321 - Nº 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. product code 100% Iberian Bellota refrigerated / frozen	0298 / 0556
Int. code refrigerated / frozen acorn-fed iberian pork product	0255 / 0483
Int. code refrigerated / frozen Iberian product	0120 / 0420
Int. product code La Cumbreña refrigerated / frozen	0189 / 0494
Description	Lean and very tender piece from the lumbar part between the lower loin and the ribs.
Ingredients	Carne de cerdo
Organoleptic features	Color: Red, bright. Taste: Characteristic of fresh meat. Smell: Typical of fresh meat. Texture: Consistent, shrinkable to the touch.

## PRESENTATION

Whole piece, bulk or packed	350 gr. (aprox.)
Presentation mode	Cardboard box and food grade plastic sheeting (refrigerated) / Vacuum packaging and cardboard box (frozen or refrigerated)
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
Otras presentaciones	According to customer's specifications.

## STORAGE AND CONSUMPTION

Refrigerated storage	Keep between 0 and 7 °C.
Frozen storage	Keep at -18 °C.
Transport	Refrigerated product between 0 and 7 °C. Product frozen at -18 °C.
Conservation period	7 days refrigerated in bulk. 15 days refrigerated vacuum packed. 730 days frozen.
Usage	Consume within the shelf-life.
Expected product use	Cook completely before consumption. A cooking temperature higher than 75 °C in the center of the piece is recommended.
Additional information	Best-before dates can only be guaranteed if the cold chain is maintained uninterruptedly before cooking. Frozen product once thawed should not be refrozen.





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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	158 kcal. / 100 gr.; 661 kj. / 100 gr.
Fats (gr)	7,12 gr. / 100 gr.
of which saturated (gr)	2,47 gr. / 100 gr.
Protein (gr)	22,05 gr. / 100 gr.
Carbohydrates (gr)	0 gr. / 100 gr.
of which sugars (gr)	0 gr. / 100 gr.
Salt (gr)	0,04 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.

