



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 | 0235   |
| Cod. int. frozen product        | 0442   |
| Description                     | Cut from the belly of the Iberian pig, with its corresponding meat mantles.  |
| Organoleptic characteristics    | Colour: Red, bright.<br>Taste: Characteristic of fresh meat.<br>Scent: Characteristic of fresh meat.<br>Texture: Firm, retractable to the touch. |

## PRESENTATION

|                               |  |
|-------------------------------|--|
| Whole, cut, loose or packaged | 2 kg. (approx.)  |
| Packaging                     | Cardboard box and plastic food covering.   |
| Sale units                    | Kg.  |
| Product label                 | Product name, date packaged, lot, expiry date, storage instructions, net weight, health registration and product identifier.<br>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.   |
| 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

|                           |  |
|---------------------------|--|
| Kilocalories / kilojoules | 398 kcal. / 100 gr.; 1.665 kj. / 100 gr. |
| Fat (gr)                  | 36,34 gr. / 100 gr.                      |
| of which saturates (gr)   | 12,84 gr. / 100 gr.                      |
| Protein (gr)              | 16,26 gr. / 100 gr.                      |
| Carbohydrates (gr)        | 0 gr. / 100 gr.                          |
| of which sugars (gr)      | 0 gr. / 100 gr.                          |
| Salt (mgr)                | 1,1 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.



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