

	Ref: 614 TECHNICAL AND LOGISTICAL LIST IBERICO PORK SHOULDER MUSCLE SECRETO IBERICO
-----------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------



*** MANUFACTURER INFORMATION:**

NAME OF THE COMPANY:	Jamones Aljomar S.A.
CIF:	
HEALTH REGISTRATION NUMBER:	10.08899/SA
ADDRESS:	
PHONE/FAX	

*** PRODUCT INFORMATION:**

PRODUCT NAME		Iberico Pork Shoulder Muscle / Secreto Ibérico fresh/frozen					
DEFINITION		Iberian pork lean piece that is hidden inside the sheet bacon.					
INGREDIENTS		Iberico pork shoulder muscle / Secreto Iberico.					
ORGANOLEPTIC CHARACTERISTICS		Smell: absence of rancid smell, and pleasant fresh pork meat smell. Colour: pink colour characteristic, white streaked in the fresh pork meat. Succulence: pleasant and surrounding characteristic bouquet of the meat when it is cooked.					
NUTRITIONAL CHARACTERISTICS		Average nutritional values per 100g: Energy value: 357,7 Kcal; 1497,62 Kj Fats: 31,5g Saturated fats: 12,02g Carbohydrates: 0,16g Sugars: <0,1g Proteins: 18,40g Salt: 0,11 g					
APPLIED PROCESSES		Extraction of the duct, refrigerated, packaging, store in refrigeration or frozen and dispatch.					
STORAGE CONDITIONS		Between 0 and 4°C in refrigeration, and keep under -18°C in freezing.					
PRODUCT CODE							
BARCODE							
PACKAGING		Individually vacuum packed by thermoforming					
PACKING		Cardboard box					
PRODUCT DIMENSIONS	PIECE OF MEAT WEIGHT (aprox.)	NUMBER OF PIECES PER BOX	BOX WEIGHT (aprox.)	BOX DIMENSIONS (mm)	BOXES PER LAYER	BOXES PER PALLET	MAX. PALLET HEIGHT (mm)
IRREGULAR - VARIABLE DIMENSIONS	400-500 g (0,88-1,10 lb)	6	6,5 – 8 Kg (14,3 – 17,64 lb)	450 x 310 x 120	19	57	1600
ALLERGENS		Absence of allergens due to they are not specific to the nature of the product.					
ADDITIVE LIMITS		Absence of additives.					
MICROBIOLOGICAL LIMITS		<i>Salmonella</i> : absence in 25 g. <i>Listeria monocytogenes</i> : absence in 25 g.					
DISTRIBUTION AND TRANSPORT		In vehicles equipped for this purpose.					
BEST BEFORE		10 days fresh / 1 year frozen					
CONSUMPTION AND/OR PREPARATION.		Cook thoroughly.					
CONSUMERS		General public, except those with specific contraindications.					

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchaGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM



Ref: 614
TECHNICAL AND LOGISTICAL LIST
IBERICO PORK SHOULDER MUSCLE
SECRETO IBERICO



PRODUCT PHOTO:

