Ref: 618



TECHNICAL AND LOGISTICAL LIST IBERICO PORK TENDERLOIN – SOLOMILLO 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 Tenderloin – Solomillo Iberico fresh/frozen						
DEFINITION			Noble muscular piece almost devoid of grain located in the lower part, between the lower ribs and spine. For its low fat content is not used in the production of cured meat. It is especially tender and delicious.						
INGREDIENTS			Iberico pork tenderloin						
ORGANOLEPTIC CHARACTERISTICS			Smell : absence of rancid smell, and pleasent fresh pork meat smell. Colour: pink colour characteristic, white streaked in the fresh pork meat. Succulence: pleasent and surrounding characteristic bouquet of the meat when it is cooked.						
NUTRITIONAL CHARACTERISTICS			Average nutritional values per 100 g: Energy value:1117,04 Kj ;266,8 Kcal Fats: 19,57 g Saturated facts: 10,79 g Carbohydrates: 0,12 g Sugar <0,1 g Proteins:19,6 g Salt: 0,07 g						
APLIED PROCESSES			Extraction of the duct, refrigerated, packaging (frozen if possible) and dispatch						
PRESERVATION AND STORAGE CONDITIONS			dispatch. 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	WRAPPERS/B (APPROX.)	ox	BOX WEIGTH (APPROX.)	BOX DIMENSIONS (mm)	BOXES PER LAYER	BOXES PER PALLET	MAX. PALLET HEIGHT (mm)	
IRREGULAR - VARIABLE DIMENSIONS	300 – 350 g (0,66 – 0,77 lb)	20		6 – 8 Kg (13,23 – 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			Salmonella: absence in 25 g. Listeria monocytogenes: absence in 25 g.						
DISTRIBUTION AND TRANSPORT			In vehicles equipped for this purpose.						
BEST BEFORE			10	10 days fresh / 1 year frozen					
CONSUMPTION AND/OR PREPARATION.			Co	Cook throughtly					
CONSUMERS			General public, except those with specific contraindications						



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PRODUCT PHOTO:

