



Ref: 617

TECHNICAL AND LOGISTICAL LIST  
IBERICO PORK END LOIN - PLUMA IBERICA



## \* MANUFACTURER INFORMATION:

|                             |                             |
|-----------------------------|-----------------------------|
| NAME OF THE COMPANY:        | <b>Jamones Aljomar S.A.</b> |
| CIF:                        | <b>A 37200698</b>           |
| HEALTH REGISTRATION NUMBER: | <b>10.08899/SA</b>          |
| ADDRESS:                    |                             |
| PHONE/FAX                   |                             |

## \* PRODUCT INFORMATION:

|                                 |   |                        |                              |                     |                 |                  |                         |
|---------------------------------|---|------------------------|------------------------------|---------------------|-----------------|------------------|-------------------------|
| PRODUCT NAME                    | <b>Iberico pork end loin – Pluma ibérica fresh/frozen</b>   |                        |                              |                     |                 |                  |                         |
| DEFINITION                      | Iberian pork meat, resulting from the cutting of the pig canal. This part is located at the tip of the spine, making it valued for its softness. It has triangular shape.   |                        |                              |                     |                 |                  |                         |
| INGREDIENTS                     | Iberian pluma   |                        |                              |                     |                 |                  |                         |
| ORGANOLEPTIC CHARACTERISTICS    | Smell: absence of rancid smell, and pleasant fresh pork meat smell.<br>Colour: pink colour characteristic, white streaked in the fresh pork meat.<br>Succulence: pleasant and surrounding characteristic bouquet of the meat when it is cooked. |                        |                              |                     |                 |                  |                         |
| NUTRITIONAL CHARACTERISTICS     | Average nutritional values per 100g:<br>Energy value: 357,7 Kcal; 1497,62 Kj<br>Fats: 31,5g<br>Saturated fats: 12,02g<br>Carbohydrates: 0,16g<br>Sugar: <0,1g<br>Proteins: 18,40g<br>Salt: 0,11 g   |                        |                              |                     |                 |                  |                         |
| APPLIED PROCESSES               | Extraction of the duct, refrigerated, packaging, storage 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  | WRAPPERS/BOX (APPROX.) | BOX WEIGHT (APPROX.)         | BOX DIMENSIONS (mm) | BOXES PER LAYER | BOXES PER PALLET | MAX. PALLET HEIGHT (mm) |
| IRREGULAR - VARIABLE DIMENSIONS | 250-350 g (0,55 – 0,77 lb)  | 20                     | 4,5 – 6 Kg (9,92 – 13,23 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.<br><i>Listeria monocytogenes</i> : absence in 25 g.  |                        |                              |                     |                 |                  |                         |
| DISTRIBUTION AND TRANSPORT      | In vehicles equipped for this purpose.  |                        |                              |                     |                 |                  |                         |
| BEST BEFORE                     | 10 days on fresh / 1 year frozen  |                        |                              |                     |                 |                  |                         |
| CONSUMPTION AND/OR PREPARATION. | Cook thoroughly   |                        |                              |                     |                 |                  |                         |
| CONSUMERS                       | General public, except those with specific contraindications.   |                        |                              |                     |                 |                  |                         |

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GaucheGourmet** 17401 TRITON SCHERTZ TX 78154

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**PRODUCT PHOTO:**

