



TECHNICAL SHEET

FROZEN PRODUCT

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<u>Product definition:</u>	PORK FILLET FROZEN
<u>Internal product code:</u>	042200
<u>Presentation (sales unit):</u>	Whole units by box
<u>Conservation instructions:</u>	≤ -18°C
<u>Useful life:</u>	18 months
<u>R.S.G No.:</u>	CE 10.17938/B

DESCRIPTION

Whole pork fillet

ORGANOLEPTIC CHARACTERISTICS

Aspect: FROZEN. Colour, smell and flavour: CHARACTERISTIC. Texture: TYPICAL

MICROBIOLOGICAL CRITERIA

<u>Determination:</u>	<u>Established value**:</u>	<u>Analysis method:</u>
Staphylococci coagulase +	< 1.5x10 ³ UFC/g	UNE EN ISO 6888-1:1999/amd 1:2003
Salmonella spp.	Absence / 10 g	UNE EN ISO 6579:2003
Escherichia coli B	< 1.5x10 ³ UFC/g	ISO 16649-2:2001
Glucoronidase +		

**According to regulation CE 2073/2005

Analysis of this product are carried out in LABORATORIOS ANABIOL, SA.

PACKAGING AND TRANSPORT

Presentation: Product vacuum packed and in cardboard boxes. Final palletization of the boxes

Labelling: According to the legislation in force

Transport: In isothermal vehicles in a satisfactory hygienic state. The stacking and the order in the inside of the vehicle should be respected. Maintain a temperature of ≤ -18°C

OBSERVATIONS