



# TECHNICAL SHEET

## FROZEN PRODUCT

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<i>Product definition:</i>	<b>RIBS</b>
<i>Internal product code:</i>	053000
<i>Presentation (sales unit):</i>	Whole units by box
<i>Conservation instructions:</i>	≤ -18°C
<i>Useful life:</i>	18 months
<i>R.S.G No.:</i>	CE 10.17938/B

### DESCRIPTION

Ribs

### ORGANOLEPTIC CHARACTERISTICS

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

### CRITERIOS MICROBIOLÓGICOS

<i>Determination:</i>	<i>Valor establecido**:</i>	<i>Analysis method:</i>
Staphylococci coagulase +	< 1.5x10 <sup>3</sup> 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 <sup>3</sup> 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

<i>Presentation:</i>	Product vacuum packed and in cardboard boxes. Final palletization of the boxes
<i>Labelling:</i>	According to the legislation in force
<i>Transport:</i>	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