

Frozen Rabbit Trimmings


BRAND / ORIGIN	SPAIN
PRODUCT:	Rabbit meat 100%.
DESCRIPTION:	Rabbit pieces with no specific presentation. Pieces size among 3 to 6 cm (heads not included) ¹ Frozen product
PRESENTATION:	Pieces from rabbit carcasses (mainly ribs, and some pieces of legs and loins) frozen in bulk, packed in polyethylene bag and in carton box. ¹
UNIT PACKS:	Each unit in flow-pack among 1.000 and 1.600 Kg.
LABELLING	Label with brand on each unit, freezing date, best before date, conservation conditions, net weight, bar code and other necessary information (as requested).
CARTON PACKAGING:	In bulk with 3-5 Kg per carton.
LABELLING	Each box labelled with the description of the product, freezing date, best before date, conservation conditions, net weight, bar code (Gs1-128) and other necessary information ¹ .
PALLETS:	EUROPALET; 170 cartons / pallet
LABELLING	Each pallet labelled with the description of the product, freezing date, best before date, conservation conditions, net weight, bar code (GS1-128) and other necessary information ¹ .
SHELF LIFE:	24 months since packing date
CONSERVATION TEMPERATURE:	- 18 °C
TRANSPORT TEMPERATURE:	- 18 °C

¹ El calibre de las canales, los formatos de las presentaciones, las características del etiquetado (unidad, caja y palet) pueden ser adaptados a las necesidades particulares del cliente.

1. Physical-chemical characteristics	<i>pH 5.6 a 6.6 a_w > 0,90</i>
2. Product use	<i>Completely cooked before eat (at least 20 minutes at 82°C)</i>
3. Packaging	<i>Cardboard boxe (60x40x7.5 cm) 5 units/cartoon</i>
4. Shelf live	<i>24 months since packing date</i>
5. Product available destinies	<i>Wholesalers, retail, institutions and catering. It is able to be eaten by high-risk groups (children, immunocompromised, elderly)</i>
6. Labelling	<i>Mandatory information Another information: according to customer requirements</i>
7. Transport control	<i>Transported in trucks with refrigeration equipment respecting the temperatures indicated on the label and not subject to shocks, overturning ...</i>

<u>Microbiological parameters (at the end of the manufacturing process)</u>	<u>Normal value</u>	<u>Tolerance</u>
Total count of <i>mesophilic aerobic micro-organisms</i>	≤ 1 x 10 ⁶ ufc/g	≤ 5 x 10 ⁶ ufc/g
Total count of <i>Enterobacteriaceae</i>	≤ 1 x 10 ³ ufc/g	≤ 1 x 10 ⁴ ufc/g
<i>Salmonella</i>	Absence / 25 g	
<i>Staphylococcus aureus</i>	≤ 1 x 10 ² ufc/g	
<i>Escherichia Coli</i>	≤ 1 x 10 ² ufc/g	≤ 5 x 10 ² ufc/g
<i>Listeria monocytogenes</i>	Absence / 25g	

<u>Microbiological parameters</u> (at the end of the shelf life of the product)	<u>Normal value</u>	<u>Tolerance</u>
<i>Salmonella</i>	Absence / 25 g	

<u>Other characteristics</u>	<u>Value</u>
Unusual colours, tumours, bleeding, stool remnants ...	Absence
Unusual smells	Absence
Exudation	Absence
Antibiotic residues	Regulations of reference
Allergens (including traces): Cereals containing gluten; crustaceans and crustacean products; eggs and egg products; fish and fish products; peanuts and peanut products; soy and soy products; milk and milk products (including lactose); nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, chestnuts c Pará, alfombicigos, macadamias or Australian nuts) and derived products; celery and derived products; mustard and derived products; sesame grains an sesame-based products; sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / L expressed as SO ₂ : lupins and lupine products; molluscs and mollusc products	Absence
Otros (incluso trazas): carne de vaca; carne de cerdo; carne de pollo; mariscos; gelatina; fructosa; maíz; cacao; levadura o productos a base de levadura; fenilalanina; glutamato; ácido benzóico (E210 a E213); P. hidroxibenzoato (E214 a E219); Tartrazina (E102); BHA/BHT (E320 – E321); amarillo ocasos FCF (E110); amarillo anaranjado S (E110); amaranto (E123); rojo cochinilla (E124); canela; vainilla; legumbres; cilantro	Absence
GMO (inclusive < 1 %)	Absence

Regulations and other normative

- *R.D.1334/1999 (a Spanish law)* del 31 de Julio por el que se establece la norma general de etiquetado, presentación y publicidad de los productos alimenticios. Modificada por el R.D 238/2000, el R.D. 1324/2002, el R.D. 2220/2004, el R.D. 893/2005, el R.D. 1164/2005 y el R.D. 226/2006.
- *Regulation (EC) No. 178/2002* of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- *Regulation(EC) 852/2004* of 29th April , of the hygienic of foodstuffs
- *Regulation (EC) 853/2004* of 29th April 2004; laying down specific hygiene rules for food of animal origin
- *Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27th October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC*
- *Regulation (EC) 396/2005* 23rd February 2005, on maximum residue levels of pesticide in or on food and feed of plants and animal origin and amending Council Directive 91/414/CEE.
- *Regulation (CE) 2073/2005* 15th November 2005 on microbiological criteria for foodstuffs. Corrected by *Regulation (CE) 1441/2007* 5th December 2007.
- *Real Decreto 1338/2011 (a Spanish law)* de 3 de Octubre de 2011, medidas singulares de aplicación de las disposiciones comunitarias en materia de la higiene de la producción y comercialización de los productos alimenticios.
- *Regulation (EU) 10/2011*, 14th January 2011, for Plastics Intended to come into Contact with Food
- *Regulation (EU) 1169/2011* 25th October 2011, on the provision of food information to consumers

NOTE: not mention in this data sheet of any requirement or regulation in force, it does not imply that is not fulfilled.