

Date : 10/02/2022

Made : Technical manager

Checked : Technical manager

Approved Technical manager

PORK LOIN BONELESS
Product code
234

Product specifications
Handling

*Boneless loin, without skin and without the dark muscles.
Up to 3 mm fat cover.
With straight cuts at both sides.
The membranes are left as whole as possible.
Without collar or ham meat and with mound of the butt.
No parts of bones or cartilage.
No PSE, no knife damage and no injuries.*

Weight (Kg) : -

Length (cm): -

Width (cm): -

Product presentation : **Chilled**
Circumference : -

Conservation temperature (°C): **0 - 4**

Organoleptic features
Pork meat

*Look, color and smell characteristic from fresh, well handled meat.
Firm and compact consistency.
Free from any dirt.*

Distribution

 Quality Department, Commercial
Department

Users

 Quality Department, Commercial
Department, Production
Department



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Microbiological characteristics

Pork meat

<i>Total mesophilic aerobics</i>	1000000 UFC/g
<i>Total mesophilic anaerobes</i>	10000 UFC/g
<i>Coliforms</i>	1000 UFC/g
<i>Salmonella spp.</i>	Absence/25g
<i>Listeria monocytogenes</i>	<10 UFC/g
<i>Clostridium sulfite-reducers</i>	Absence in 0.01 g [Only for vacuum packed products]
<i>Enterobacteriaceae</i>	3000 UFC/g
<i>Escherichia coli b-glucuronidase +</i>	100 UFC/g
<i>Staphylococcus coagulasa +</i>	100 UFC/g
<i>Pseudomona spp.</i>	10000 UFC/g
<i>Campylobacter spp.</i>	1000 CFU/g [Only for collar, ham, loin, shoulder and belly]

Physico-Chemical characteristics

Pork meat

- pH minimum 5,5
aW: 0,96 - 0,99

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Shelf life

Kind of packaging	Shelf life
OCTOVIN VACIO 1X1	14 days
FR CARTON	7 days
FR VACIO CARTON	14 days
FR CARTON NO RETORNABLE VACIO	21 days
OCTOVIN GRANEL	7 days
FR CAJA ROJA GRANEL	7 days
FR CARTON NO RETORNABLE	7 days
BOX PLASTICO DEL CLIENTE	7 days
IFCO 600 * 400 VACIO	7 days

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Allergens / GMO

*Does not contain allergens
Does not contain Genetically Modified Organisms*

Use of the product

Pork meat

Meat industries: Consumption of the product after heat treatment (70°C for 2 minutes or equivalent) or curing process.

Retailers: Consumption of the product after heat treatment (70°C for 2 minutes or equivalent).

Group to which the product is intended

Its consume is not limited to any sensitive population.

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