

Product description:

Pork belly with bones and without rind trimmed to 1. meat layer.
The bug strip cut off the meat edge.
Milk glands and other glands are cut off. Incidentally without large fat deposits.
No unnecessary cuts in the muscles.

Product Picture:



Intended use

Meat Product	Intended use
Ready to eat	No
For further processing	Yes
To be heat treated	Yes

Nutritional Information

Nutritional	As per 100g supplied
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Energy	532	kJ	Calculated
Energy	129	Kcal	Calculated
Fat	14	g	Analyzed
- Saturates	5,2	g	Calculated
Carbohydrate	<0,5	g	Calculated
Of which sugars	0	g	Calculated
Dietary Fibre	0	g	Calculated
Protein	19	g	Analyzed
Salt*	0,17	g	Analyzed

*Salt content is due to natural amount of sodium.

Extra additional chemical (only if asked for)			
Collagen	-	g	Analyzed
Collagen/Protein	-	g	Calculated

Allergen Information

Allergen	1. Within Product (Yes/No)	2. Used On Processing Site (Yes/ No)	3. If 'yes' to question 2 what is the risk of contamination
Celery	No	Yes (est 25 + 31)	No risk, allergen production takes place in separate production facilities.
Egg	No	No	
Lupine	No	No	
Molluscs	No	No	
Fish	No	No	
Gluten	No	Yes (est. 31)	No risk, allergen production takes place in separate production facilities.
Milk	No	Yes (est 25 + 31)	No risk, allergen production takes place in separate production facilities.
Mustard	No	Yes (est 25 + 31)	No risk, allergen production takes place in separate production facilities.
Nuts	No	No	
Peanuts	No	No	
Sesame Seed	No	No	
Shellfish	No	No	
Soya	No	No	
Sulphite/Sulphur Dioxide	No	Yes (est 25 + 31)	No risk, allergen production takes place in separate production facilities.

Version 1.0

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Guidelines for bacterial counts at Packing (when packed in Denmark):

Product	Total viable count v/ 30°C (Log)	Staph. Aureus (log)	Enterobacteriaceae (Log)	E. coli (Log)
½ Carcases	<4.6	-	-	<1.1*
Whole cuts	<5.7	<2.0	<4.0	-
Trimming	<5.7	<3.0	<4.0	-

