



MEAT SPECIFICATION

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Form. 3/PR6

Issue

4

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1.	Product name	FROZEN PORK BONE IN BELLIES SKIN ON A/B	
2.	Index	183380684	
3.	Technological group	FROZEN PORK MEAT	
	Photos of raw materials	Picture of the product	Picture of the packaging
			
4.	Description	Bone in bellies skin on, flank on, nipple on, flank triangle removed, flare fat removed natural cut. Bellies obtained from half carcass S E U (A B) grades. No blood spotting will be present, no deep knife incisions, no gristle. Production width [cm] min.18; Production length [cm] min.40; Thickness [cm]:min. 1,9; Number of pieces in the box: 3-4. For consumption after heat treatment. Pork meat from half carcasses from our slaughterhouse in Chojnice. Place of bred: Poland. Place of slaughter: Poland	
	Element weight range	not applicable	
5.	Shape of packaging	carton	
	Type of packaging	Carton 575/280/160 mm, IWP in blue printed foil (the veterinary number with the inscription "Product of Poland"). One label with veterinary no. (seal) on the top of the box. Approx. weight of the box: 15-25kg	
	Tare weight of outer packaging (carton, container)	0,76 kg	
	Type of shipping package	container	
6.	Unit label	Information on the label in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council. Label example attached to the specification	
7.	Shelf life	18 months	
8.	Storage and distribution conditions	Store below -18 °C, the specified expiry date applies only if the cold chain is not interrupted. The storage temperature does not exceed -18 degrees. The thawed product cannot be re-frozen.	
9.	Declaration of allergens and GMO	Alergens: not present GMO: not present	
10.	Physical characteristics	Colour: Typical for frozen pork meat , Fat in cream colour, Acceptable is matt colour characteristic for frozen meat. Odour: Typical for pork meat, unacceptable is foreign smell typical for decomposing caused by bacterias. Smell of decay is unacceptable. Flavor: not applicable Structure and consistency: Appearance characteristic of meat of this range. Without physical impurities. After thawing allowable reduction in the firmness and flexibility.	
11.	Chemical characteristics	pH: < 6,2 water to protein ratio: not applicable presence of antibiotics: not present added water content: not present	
12.	Microbiological characteristics	Salmonella	Absent/ 25 g
		Listeria monocytogenes	<100 jtk/1g
		Escherichia coli	Max 5x10 ³ jtk/1g
		OLD	Max 5x10 ⁶ jtk/1g