



Technical Sheet	3/225/2	
Language :	English	
Version :	4	1 / 4

Date :	21/02/2023
Made :	Mariona Celma
Checked :	Marc Vilar
Approved :	Jose Luis de Diego

PORK BACK RINDLESS	Product code	225
---------------------------	---------------------	------------

Product specifications



Handling

*Boneless and rindless loin.
Complete fat cover on the external surface. Thickness at 8 mm +/- 2 mm.
With false lean, chain meat and sub-muscle.
Membrane is as complete as possible.
Without pieces of bones or cartilages.*



Weight (Kg) :	-
Length (cm) :	-
Width (cm) :	-
Product presentation :	Frozen
Circumference :	-
Conservation temperature (°C) :	<-18

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



Technical Sheet 3/225/2
Language : English
Version : 4 2 / 4

Date : 21/02/2023
Made : Mariona Celma
Checked : Marc Vilar
Approved : Jose Luis de Diego

PORK BACK RINDLESS Product code 225

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>	Not detected/25g
<i>Listeria monocytogenes</i>	Not detected/25g
<i>Clostridium sulfite-reducers</i>	Not detected 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

Distribution

Quality Department, Commercial Department

Users

Quality Department, Commercial Department, Production Department



Technical Sheet 3/225/2
Language : English
Version : 4 3 / 4

Date : 21/02/2023
Made : Mariona Celma
Checked : Marc Vilar
Approved : Jose Luis de Diego

PORK BACK RINDLESS Product code 225

Shelf life

Kind of packaging	Shelf life
CARTON BLOCK	18 months

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).

Distribution

Quality Department, Commercial Department

Users

Quality Department, Commercial Department, Production Department



Technical Sheet	3/225/2	
Language :	English	
Version :	4	4 / 4

Date : 21/02/2023
Made : Mariona Celma
Checked : Marc Vilar
Approved : Jose Luis de Diego

PORK BACK RINDLESS	Product code	225
---------------------------	---------------------	------------

Group to which the product is intended

Its consume is not limited to any sensitive population.

Production plant

- The Pink Pig, S.A. - 10.10709/Z*
- Friolimpio de Aragón, S.L. - 10.16777/Z*
- Le Porc Gourmet, S.A. - 10.00655/B*
- Fortune Pig, S.L. - 10.03950/L*
- MarcJoan Import-Export, S.L. - 10.19562/B*

Production factories comply with European and Spanish law and with the one applicable from third countries they export to.

Distribution

Quality Department, Commercial
Department

Users

Quality Department, Commercial
Department, Production
Department