

Technical Shee	t 3/225/2	
Language :	English	
Version :	4	1 / 4
Date :	21/02/2023	
Made :	Mariona Celma	
Checked :	Marc Vilar	
Approved :	Jose Luis de Diego	

225

PORK BACK RINDLESS



Product specifications

Handling

Boneless and rindless loin. Complete fat cover on the external surface. Thickness at 8 mm +/- 2 mm.

Product code

With false lean, chain meat and sub-muscle. Membrane is as complete as posible. 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.

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Distribution

Quality Department, Commercial Department

Users



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PORK BACK RINDLESS	3	Product code	225
Microbiological characteristics	3		
Pork meat			
Total mesophilic aerobics	1000000 UFC/g		
Total mesophilic anaerobes	10000 UFC/g		
Coliforms	1000 UFC/g		
Salmonella spp.	Not detected/25g		
Listeria monocytogenes	Not detected/25g		
Clostridium sulfite-reducers	Not detected in 0.01 g	Only for vacuum packed p	roducts]
Enterobacteriaceae	3000 UFC/g		
Escherichia coli b-glucuronidase +	100 UFC/g		
Staphylococcus coagulasa +	100 UFC/g		
Pseudomona spp.	10000 UFC/g		
Campylobacter spp.	1000 CFU/g [Only for a	collar, ham, loin, shoulder a	nd belly]

Physico-Chemical characteristics

Pork meat

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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

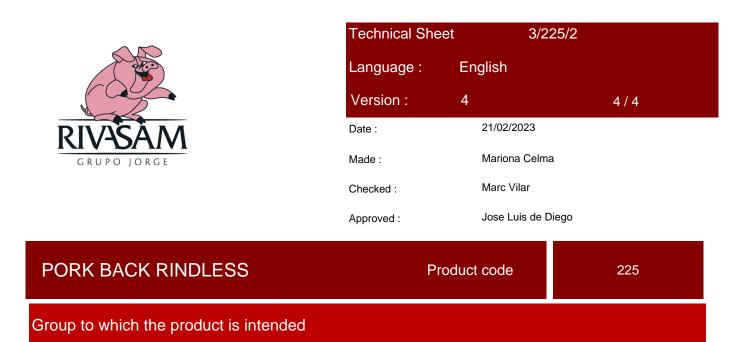
Meat industries: Consumption of the product after heat treatment (70°C for 2 minutes or equivalent) or curing process.

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

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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.

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