

**001238 FROZEN MUTTON BACKSTRAPS 5KG BAGS VP**

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Edition: 06

Date: 28/08/2023

**Primal cut**



<b>Description</b>	This cut includes the backstraps from the whole loin after the deboning.
<b>Animals</b>	<b>Animal species:</b> Ovine (Mutton)
	<b>Age:</b> 2 to 4 years
<b>Origin animals</b>	Spain
<b>Alimentation</b>	Natural forrage and grains
<b>Halal</b>	Slaughter according to the Halal rite

<b>Product characteristics</b>	The merchandasing must be uniform and conform to the size indicated.
	Appearance, colour and odour typical of fresh meat.
	Absence of foreign bodies such as metal, straws, and others.
	Free of tendons, haematomas, cysts and petechiae.
	Absence of surface slime.
<b>Use</b>	Absence of cuts resulting from improper slaughtering of the carcasses, as well as those that may occur during sampling.
	The product must be fully cooked before consumption./ Do not refreeze once thawing
<b>Regulation</b>	The product in this tecnical data sheet complies with the following regulations: 1. Hygiene package 178/2002, 852/2004, 853/2004. 2. Microbiology 2073/2005 3. Consumer information 1169/2011 4. Traceability 931/2011 and 2023/915 All other external documentation described in Annex II of HACCP and IM-04-PR-02 list of Applicable Legal Text
<b>GMO ALLERGENS</b>	The product is not and does not contain genetically modified organisms.
	Free of allergens.
<b>Traceability</b>	The purpose of the traceability procedure is to establish the system that guarantees the recovery of all information that effects the properties, quality, origins and distribution of the products made by soluciones carnicas levantinas, S.L.It is applied to all production processes and includes the processes of reception of raw material , slaughter, dressing and entrance to the carcass cold chamber, as well as the processes of cutting, packaging, freezing, packaging and distribution of the product.
<b>HS CODE</b>	2044390

**MEAT PRODUCT TECNICAL DATA:**  
**ES 10.01662/MU**



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**Packaging**



<b>Description</b>	VP: Vacuum packed involves the removal of air and oxygen from the packaging. This assists in the preservation of the meat and improvement in meat quality.
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<b>Primal packaging</b>	Suitable for food use
	<b>Type:</b> Vacuum packed bags 5kg
	<b>Units:</b> 7 backstraps per bag
	<b>Average weight per unit:</b> 600gr

<b>External packaging</b>	<b>Type:</b> Carton box - 4 Bags per box
	<b>Format:</b> 20kg (562 x 417 x 128mm)
	<b>Weight:</b> 20kg FIX WEIGHT

<b>Temperature</b>	-18°C
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**Pallet conformation**

<b>Shelf life:</b> According to the regulations of the country of destination. Maximum 3 years			
<b>Boxes / Block p</b>	5	<b>Net weight:</b>	900 kg
<b>Levels per pallet:</b>	9	<b>Material:</b>	Wood HT
<b>Boxes per pallet:</b>	45	<b>Size:</b>	100X120

**Storage and transport conditions**

1. Transport must be temperature-controlled at all times in accordance with the temperature indications on the product label.
2. Transport and distribution should be carried out already packed in closed packages and protected from contamination.
3. Transport and storage should not take place together with toxic substances, parasticides, rodenticides and other preventive and extermination agents, and prevent cotact with altered, contaminated or counterfeit foodstuffs.

**Label**

<b>Inner:</b> YES	<b>Outer:</b> YES
<b>Languages:</b>	Spanish, English, French and Arabic

Inner:

Outer:

