

REVISIÓN	0
FECHA	13/01/2020

DESCRIPCIÓN	IBERIAN PORK LOIN MEDAILLONS SKIN
LEGAL NAME OF THE PRODUCT	IBERIAN PORK LOIN MEDAILLONS SKIN
COMMERCIAL CATEGORY	5575-1
COMMERCIAL CATEGORY	IBÉRICO
APPROVAL PLANT NUMBER	10.03651/LO
BRAND	ALTANERA
CERTIFIED BY	CERTICAR, S.L. CP/NCI/001/19

LOGISTICS DATA

PIECE	
HIGH (cm)	10
WIDTH (cm)	5,5
DEEP (cm)	1
UNIT WEIGHT (kg)	0,2
TRAY	
NUMBER OF UNITS/TRAY	2
NET WEIGHT (kg)	0,200
NET WEIGHT TRAY (kg)	0,020
GROSS WEIGHT TRAY (kg)	0,220
HIGH (cm)	3,0
WIDTH (cm)	14,5
DEEP (cm)	23,3
BOX	
UNITY / BOX	8
BOX WEIGHT (kg)	0,32
GROSS WEIGHT BOX (kg)	2,1
HIGH (cm)	14
WIDTH (cm)	31
DEEP (cm)	38
PALET	
UNITS / PALLET	640
BOX / PALLET	80
COVERS / PALLET	8
BOX / COVER	10
GROSS WEIGHT PALLET (kg)	166
HIGH (cm)	165
WIDTH (cm)	80
LONG (cm)	120

TECHNICAL DATA

RAW MATERIALS AND INGREDIENTS		
Ingredients: Medallions Iberian Pork loin		
ORIGIN		Spain
ALLERGENS		none
GMO's		none
ANIMAL OF ORIGIN		CUTTING ROOM
Pork (50% Raza Duroc)	Slit weight 85 - 105 kg	Approved slaughterhouse CE CUTTING ROOM: Alejandro Miguel S.L.
Females and castrated males	Age of sacrifice 190 days aprox.	
IRRADIATION		
The product does not contain any ingredient treated with ionizing radiation and has not undergone irradiation during the manufacturing process.		
CARACTERÍSTICAS MICROBIOLÓGICAS		
Salmonella (cfu/25g)	Absence	
Listeria monocytogenes (cfu/g)	≤10	
Enterobacteria (cfu/g)	≤1x10^3	
E. coli (cfu/g)	≤100	
Sulfite reducing bacteria (cfu/g)	≤100	
Positive coagulase staphylococci (cfu/g)	≤100	
ORGANOLEPTIC CHARACTERISTICS		
Appearance, color and characteristic aroma of fresh, well handled meat. Firm and compact touch consistency. Free of dirt, bristles, bones and bloody parts.		

PRESENTATION	
PRIMARY PACKAGING	Transparent tray. Vacuum packed.
SECONDARY PACKAGING	Carton box Altanera

CONSUMPTION	
30 days after the date of packaging indicated as day, month and year.	

STORAGE CONDITIONS	TRANSPORT
Keep in refrigeration between 0 and 5°C.	In refrigeration

CONSDITIONS OF USE
Consume after full cooking.