

REVISIÓN	0
FECHA	01/09/2020

DESCRIPCIÓN	Iberian Collar Skin
LEGAL NAME OF THE PRODUCT	Iberian Collar Skin
COMMERCIAL CATEGORY	5579
COMMERCIAL CATEGORY	IBERIAN
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)	0,6
TRAY	
NUMBER OF UNITS/TRAY	1
NET WEIGHT (kg)	0,600
NET WEIGHT TRAY (kg)	0,020
GROSS WEIGHT TRAY (kg)	0,620
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)	5,3
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)	424
HIGH (cm)	165
WIDTH (cm)	80
LONG (cm)	120

TECHNICAL DATA

RAW MATERIALS AND INGREDIENTS		
Ingredients: Iberian Collar		
ORIGIN		Spain
ALLERGENS		none
GMO's		none
ANIMAL OF ORIGIN		CUTTING ROOM
Iberian Pork (50% Iberian Race)	Slit weight >115 kg	Approved slaughterhouse CE CUTTING ROOM: Alejandro Miguel S.L.
Females and castrated males	Age of sacrifice 10 months aprox.	
IRRADIATION		
The product does not contain any ingredient treated with ionizing radiation and has not undergone irradiation during the manufacturing process.		
MICROBIOLOGICAL CHARACTERISTICS		
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.