

REVISIÓN	0
FECHA	01/09/2020

DESCRIPCIÓN	IBERIAN TENDERLOIN SKIN
LEGAL NAME OF THE PRODUCT	IBERIAN TENDERLOIN
COMMERCIAL CATEGORY	5583
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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)	0,3
TRAY	
NUMBER OF UNITS/TRAY	1
NET WEIGHT (kg)	0,300
NET WEIGHT TRAY (kg)	0,020
GROSS WEIGHT TRAY (kg)	0,320
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)	2,9
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)	230
HIGH (cm)	165
WIDTH (cm)	80
LONG (cm)	120

TECHNICAL DATA

RAW MATERIALS AND INGREDIENTS	
Ingredients: Iberian tenderloin	
ORIGIN	Spain
ALLERGENS	none
GMO's	none
ANIMAL OF ORIGIN	CUTTING ROOM
Iberian Pork (50% Iberian Race)	Slit weight >115 kg
Females and castrated males	Age of sacrifice 10 months aprox.
Approved slaughterhouse CE	
CUTTING ROOM: Alejandro Miguel S.L.	
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.	