



Gerencia de Calidad Embutidos



TECHNICAL DATA SHEET

SHEET N° ET020DCP001

DATE: 11 17
PAGE: 1 de 8
STAND: 11.2017
REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT	Pork Loin Boneless Rindless		
ARTICLE NUMBER	81433		
BRAND	Plumrose		
PRODUCT FEATURES	<p>Color: Red with Characteristics of frozen meat. Texture: Frozen/Firm. Flavor: the product should not have different flavor than, The characteristic of the fresh meat products Smell: caracteristics of fresh meat. When inspecting the meat visually it should not contain any foreign material, without bruising, cartilage, without pieces of bones</p>		
MICROBIOLOGICAL VALUES	<p>Mesophilic aerobes (máx.) Coliforms (máx.) Escherichia coli (Limite) Salmonella en 25g.</p>	<p>< 10⁴ < 10 Negative Absent</p>	<p>ufc/g ufc/g ufc/g</p>
PHYSICOCHEMICAL REQUIREMENTS	Characteristics	PLUMROSE	
	Proteins (%) (p/p) min.	19,2	
	Phosphates expressed as P ₂ O ₅ (mg/kg) max.	-	
	Nitrite, expressed as Sodio Nitrite (mg/kg) max.	-	
	Salt (%)	-	
	Max Fat. (%) (p/p)	10,4	
	Texture (Newton)	- NA	
	Color	SEE PICTURES	
	pH	-	
	Humidity (%) max.	62,5	
PRODUCT	Pork Loin Boneless Rindless		
PRESENTATION	Sheet product, packed in transparent vacuum, Packed in a corrugated cardboard box with internal dimensions: 580 x 380 x 120 mm and plastic bag of transparent polyethylene of low density without printing, variable weight. 12 ± 2kg.		

 DEVELOPMENT MANAGER	 QUALITY MANAGER
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STORAGE (WAREHOUSES)	Conserve at a temperature under -18°C Storage recommendations: 09 layers of 05 boxes.
STORAGE (CLIENTS-CONSUMERS)	Keep at a temperature under -18°C Storage recommendations: 09 layers of 05 boxes.
SHELF LIFE TIME	12 Months (FROZEN).
LABEL DATA	Sanitary permit N°EXP-15111-05-G-03. This product has to be sold according to its weight Barcode – UPC: (01)17591081814339(3103)010000
RECOMEDATIONS FOR CONSUMERS	Thaw, and prepare as you prefer
STORAGE RECOMEDATIONS FOR CONSUMERS	After opening, cover the parts, exposed to the environment, with a plastic sheet to minimize contamination, dehydration and color changes. Keep frozen.
STORAGE RECOMEDATIONS FOR CLIENTS	Keep the product frozen, under approved conditions, without risk of biological & chemical contamination Keep the product in original packing. Comply with storage recommendations (STORAGE(WAREHOUSES)).


DEVELOPMENT MANAGER


QUALITY MANAGER



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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (fresh meat)




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QUALITY MANAGER



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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (BOX/FRESH)




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QUALITY MANAGER



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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (BOX/FROZEN)




DEVELOPMENT MANAGER


QUALITY MANAGER



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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (BOX/TOP)




DEVELOPMENT MANAGER


QUALITY MANAGER



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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (FINISHED PRODUCT)




DEVELOPMENT MANAGER


QUALITY MANAGER



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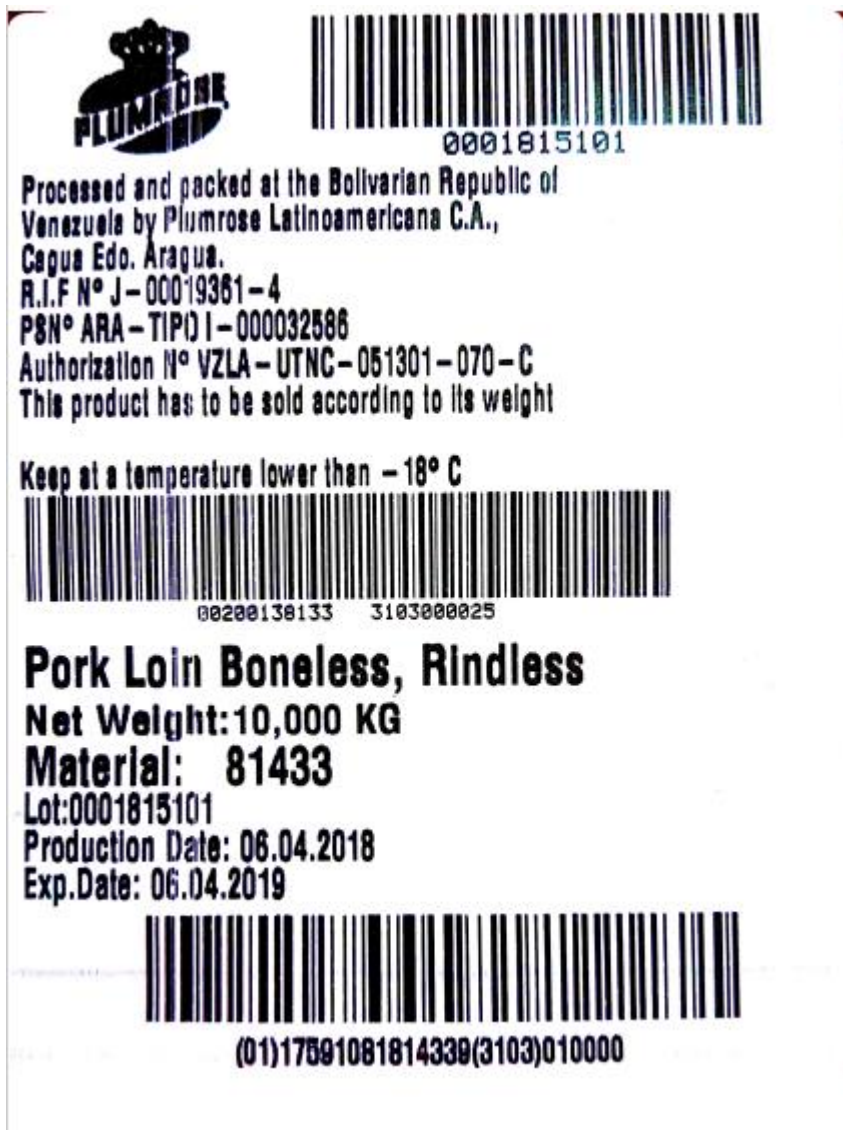
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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (LABEL)



DEVELOPMENT MANAGER	QUALITY MANAGER