

<b>Product</b>	Pork forend, bone in, rindless.																					
<b>Article number</b>	8138																					
<b>Brand</b>	Plumrose.																					
<b>Product Description</b>	Pork forend, cut at the 3 <sup>rd</sup> rib, without rind, without jowl, without front feet.																					
<b>Product Features</b>	<ul style="list-style-type: none"> <li>- Color: red, typical of frozen meat.</li> <li>- Texture: frozen/firm.</li> <li>- Flavor: typical of fresh pork, no off flavor.</li> <li>- Smell: typical of fresh pork, no off smell.</li> <li>- Visual: no foreign materials, no bruising.</li> </ul>																					
<b>Microbiological Values</b>	Mesophilic aerobes (máx.)	<10 <sup>6</sup> ufc/g																				
	Coliforms (máx.)	<10 ufc/g																				
	Escherichia coli	Negative ufc/g																				
	Salmonella in 25 g	Absent																				
<b>Physicochemical Requirements</b>	<table border="1"> <thead> <tr> <th>Characteristics</th> <th>Plumrose</th> </tr> </thead> <tbody> <tr> <td>Proteins (%) (p/p) min.</td> <td>19,1</td> </tr> <tr> <td>Phosphates expressed as P<sub>2</sub>O<sub>5</sub></td> <td>-</td> </tr> <tr> <td>Nitrite, expressed as Sodium Nitrite (mg/Kg) max.</td> <td>-</td> </tr> <tr> <td>Salt (%)</td> <td>-</td> </tr> <tr> <td>Fat (%) (p/p) max.</td> <td>14</td> </tr> <tr> <td>Texture (Newton)</td> <td>- NA</td> </tr> <tr> <td>Color</td> <td>See pictures</td> </tr> <tr> <td>pH</td> <td>-</td> </tr> <tr> <td>Moisture (%) max.</td> <td>66</td> </tr> </tbody> </table>		Characteristics	Plumrose	Proteins (%) (p/p) min.	19,1	Phosphates expressed as P <sub>2</sub> O <sub>5</sub>	-	Nitrite, expressed as Sodium Nitrite (mg/Kg) max.	-	Salt (%)	-	Fat (%) (p/p) max.	14	Texture (Newton)	- NA	Color	See pictures	pH	-	Moisture (%) max.	66
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<b>Ingredients</b>	Pork forend.																					
<b>Presentation</b>	Pork forends inside a transparent bag, no vacuum, packed in a corrugated cardboard box, with an external transparent plastic bag made of low density PE without print. Variable weight: 18 Kg ± 2 Kg.																					
<b>Storage</b>	Keep at a temperature under -18°C. Storage suggestion: 9 layers of 5 boxes each.																					



<b>Shelf Lifetime</b>	12 Months, frozen.
<b>Label Data</b>	Sanitary permit N° ARA-TIPO I-000032586. This product has to be sold according to its weight. Barcode – UPC: 7591081081383.
<b>Suggestions for Consumers</b>	Thaw, and prepare as you prefer.
<b>Storage Suggestions for Consumers</b>	After opening, cover the parts exposed to the environment with a plastic sheet to minimize contamination, dehydration and color changes. Keep frozen.
<b>Storage Suggestions for Clients</b>	Keep the product frozen, under approved conditions, off any risk of biological or chemical contamination. Keep the product in its original packaging. Comply with the storage suggestions.

**Fresh Product**





Finished Product

