



Gerencia de Calidad Embutidos

# TECHNICAL DATA SHEET


SHEET N° ET020DCP001

DATE: 01 17  
PAGE: 1 de 12  
STAND: 01.2016  
REPLACE: ET020PT008

## SPECIFICATION OF FINISHED PRODUCT.

<b>PRODUCT</b>	Pork front feet																					
<b>ARTICLE NUMBER</b>	8120																					
<b>BRAND</b>	Plumrose																					
<b>PRODUCT FEATURES</b>	<p><b>Color:</b> Red with Characteristics of frozen meat.  <b>Texture:</b> Frozen/Firm.  <b>Flavor:</b> the product should not have different flavor than, The characteristic of the fresh meat products  <b>Smel:</b> characteristics of fresh meat.  When inspecting the meat visually it should not contain any foreign material, without bruising.</p>																					
<b>MICROBIOLOGICAL VALUES</b>	<p>Mesophilic aerobes (máx.)  Coliforms (máx.)  Escherichia coli (Limite)  Salmonella en 25g.</p>	<p>&lt; 10<sup>4</sup> ufc/g  &lt; 10 ufc/g  Negative ufc/g  Absent</p>																				
<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>20.82</td> </tr> <tr> <td>Phosphates expressed as P<sub>2</sub>O<sub>5</sub> (mg/kg) max.</td> <td>-</td> </tr> <tr> <td>Nitrite, expressed as Sodio Nitrite (mg/kg) max.</td> <td>-</td> </tr> <tr> <td>Salt (%)</td> <td>-</td> </tr> <tr> <td>Max Fat. (%) (p/p)</td> <td>13,91</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>7.02</td> </tr> <tr> <td>Humidity (%) max.</td> <td>48.65</td> </tr> </tbody> </table>	Characteristics	PLUMROSE	Proteins (%) (p/p) min.	20.82	Phosphates expressed as P <sub>2</sub> O <sub>5</sub> (mg/kg) max.	-	Nitrite, expressed as Sodio Nitrite (mg/kg) max.	-	Salt (%)	-	Max Fat. (%) (p/p)	13,91	Texture (Newton)	- NA	Color	SEE PICTURES	pH	7.02	Humidity (%) max.	48.65	
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<b>PRODUCT</b>	Pork front feet																					

  
DEVELOPMENT MANAGER

  
QUALITY MANAGER



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## SPECIFICATION OF FINISHED PRODUCT.

<b>PRESENTATION</b>	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, with fixed weight of 10 kg.
<b>STORAGE (WAREHOUSES)</b>	Conservave at a temperature under -18°C Storage recomdations: 09 layers of 05 boxes.
<b>STORAGE (CLIENTS-CONSUMERS)</b>	Conservave at a temperature under -18°C Storage recomdations: 09 layers of 05 boxes.
<b>SHELF LIFE TIME</b>	12 Months ( <b>FROZEN</b> ).
<b>LABEL DATA</b>	Sanitary permit N°EXP-15111-05-G-03. This product has to be sold according to its weight CPE: 0716395394 Barcode – UPC: (01)17591081081205(3103)004000
<b>RECOMEDATIONS FOR CONSUMERS</b>	Thaw, and prepare as you prefare
<b>STORAGE RECOMEDATIONS 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 RECOMEDATIONS FOR CLIENTS</b>	Keep the product frozen, under aproved conditions, without risk of biological & chemical contamination Keep the product in original packing. Comply with storege recomedations (( <b>STORAGE(WAREHOUSES)</b> )).

  
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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE (fresh meat)



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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE (fresh meat)



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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE (fresh meat)



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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE (fresh meat)



  
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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE (fresh meat)



  
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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE ( BOX/FRESH )



  
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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE ( BOX/FROZEN)



  
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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE ( BOX/TOP )



  
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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE ( FINISHED PRODUCT )



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## SPECIFICATION OF FINISHED PRODUCT.

### PRODUCT PICTURE ( LABEL )



0001705101

Processed and packed at the Bolivarian Republic of  
Venezuela by Plumrose Latinoamericana C.A.,  
Cagua Edo. Aragua.

R.I.F N° J - 00019361 - 4

PSN° ARA - TIPO I - 000032586

Authorization N° VZLA - UTNC - 051301 - 070 - C

This product has to be sold according to its weight

CPE:0716395394

Keep at a temperature lower than - 18° C



000001

## Pork Front Feet

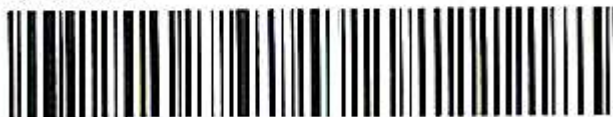
Net Weight: 10,000 KG

Material: 8120

Lot: 0001705101

Production Date: 30.01.2017

Exp. Date: 30.01.2018



(01)17591081081205(3103)010000

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