



Gerencia de Calidad Embutidos

TECHNICAL DATA SHEET

SHEET N° ET020DCP001

DATE: 01 17

PAGE: 1 de 11

STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

| PRODUCT | Pork Hind Feat | | | | | | | | | | | | | | | | | | | | | |
|--|---|---|----------|-------------------------|-------|--|---|--|---|----------|---|--------------------|-------|------------------|----|-------|-------------|----|------|-------------------|-------|--|
| ARTICLE NUMBER | 8128 | | | | | | | | | | | | | | | | | | | | | |
| 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: characteristics of fresh meat. When inspecting the meat visually it should not contain any foreign material, without bruising,</p> | | | | | | | | | | | | | | | | | | | | | |
| MICROBIOLOGICAL VALUES | <p>Mesophilic aerobes (máx.) Coliforms (máx.) Escherichia coli (Limite) Salmonella en 25g.</p> | <p>< 10⁴ ufc/g < 10 ufc/g Negative ufc/g Absent</p> | | | | | | | | | | | | | | | | | | | | |
| PHYSICOCHEMICAL REQUIREMENTS | <table border="1"> <thead> <tr> <th>Characteristics</th> <th>PLUMROSE</th> </tr> </thead> <tbody> <tr> <td>Proteins (%) (p/p) min.</td> <td>23,86</td> </tr> <tr> <td>Phosphates expressed as P₂O₅ (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>11,77</td> </tr> <tr> <td>Texture (Newton)</td> <td>NA</td> </tr> <tr> <td>Color</td> <td>SEE PICTURE</td> </tr> <tr> <td>pH</td> <td>6,30</td> </tr> <tr> <td>Humidity (%) max.</td> <td>73,22</td> </tr> </tbody> </table> | Characteristics | PLUMROSE | Proteins (%) (p/p) min. | 23,86 | Phosphates expressed as P ₂ O ₅ (mg/kg) max. | - | Nitrite, expressed as Sodio Nitrite (mg/kg) max. | - | Salt (%) | - | Max Fat. (%) (p/p) | 11,77 | Texture (Newton) | NA | Color | SEE PICTURE | pH | 6,30 | Humidity (%) max. | 73,22 | |
| Characteristics | PLUMROSE | | | | | | | | | | | | | | | | | | | | | |
| Proteins (%) (p/p) min. | 23,86 | | | | | | | | | | | | | | | | | | | | | |
| Phosphates expressed as P ₂ O ₅ (mg/kg) max. | - | | | | | | | | | | | | | | | | | | | | | |
| Nitrite, expressed as Sodio Nitrite (mg/kg) max. | - | | | | | | | | | | | | | | | | | | | | | |
| Salt (%) | - | | | | | | | | | | | | | | | | | | | | | |
| Max Fat. (%) (p/p) | 11,77 | | | | | | | | | | | | | | | | | | | | | |
| Texture (Newton) | NA | | | | | | | | | | | | | | | | | | | | | |
| Color | SEE PICTURE | | | | | | | | | | | | | | | | | | | | | |
| pH | 6,30 | | | | | | | | | | | | | | | | | | | | | |
| Humidity (%) max. | 73,22 | | | | | | | | | | | | | | | | | | | | | |
| PRODUCT | Pork Hind Feat | | | | | | | | | | | | | | | | | | | | | |


DEVELOPMENT MANAGER


QUALITY MANAGER



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SPECIFICATION OF FINISHED PRODUCT.

| | |
|--|---|
| PRESENTACIÓN | 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. |
| ALMACENAMIENTO (CENTRO DE DISTRIBUCIÓN PLUMROSE) | Conservave at a temperature under -18°C Storage recomdations: 09 layers of 05 boxes. |
| ALMACENAMIENTO (CLIENTES-CONSUMIDORES) | Conservave at a temperature under -18°C Storage recomdations: 09 layers of 05 boxes. |
| DURABILIDAD | 12 Months (FROZEN). |
| INSTRUCCIONES ESPECIALES SOBRE EL ETIQUETADO | Sanitary permit N°EXP-15111-05-G-03. This product has to be sold according to its weight CPE: 0716395395 Barcode – UPC: (01) 17591081081281(3103)010000 |
| RECOMENDACIONES DE UTILIZACIÓN PARA EL CONSUMIDOR | Thaw, and prepare as you prefare |
| RECOMENDACIONES DE CONSERVACIÓN AL CONSUMIDOR | After opening, cover the parts, exposed to the environment, with a plastic sheet to minimize contamination, dehydration and color changes. Keep frozen. |
| RECOMENDACIONES DE CONSERVACIÓN AL CLIENTE | Keep the product frozen, under aproved conditions, without risk of biological & chemical contamination Keep the product in original packing. Comply with storage recomedations ((STORAGE(WAREHOUSES))). |


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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (fresh meat)



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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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PRODUCT PICTURE (BOX/TOP)




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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
P&N° ARA - TIPO I - 000032586
Authorization N° VZLA - UTNC - 051301 - 070 - C
This product has to be sold according to its weight
CPE:0716395395

Keep at a temperature lower than - 18° C



000001

Pork Hind Feet

Net Weight: 10,000 KG

Material: 8128

Lot: 0001705101

Production Date: 30.01.2017

Exp. Date: 30.01.2018



(01)17591081081281(3103)010000

DEVELOPMENT MANAGER

QUALITY MANAGER