

Product	Pork leg, bone in, rindless.																						
Article number	8135																						
Brand	Plumrose.																						
Product Description	Hind leg cut at the 2nd vertebra and at the fibula joint. Without rind, without tailbone, without hind feet.																						
Product Features	<ul style="list-style-type: none"> - Color: red, typical of frozen meat. - Texture: frozen/firm. - Flavor: typical of fresh pork, no off flavor. - Smell: typical of fresh pork, no off smell. - Visual: no foreign materials, bruising. 																						
Microbiological Values	Mesophilic aerobes (máx.)	4,2 x 10 ⁶	ufc/g																				
	Coliforms (máx.)	<10	ufc/g																				
	Escherichia coli	Negative	ufc/g																				
	Salmonella in 25 g	Absent																					
Physicochemical Requirements	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;">Características</th> <th style="width: 40%;">Plumrose</th> </tr> </thead> <tbody> <tr> <td>Proteínas (%) (p/p) min.</td> <td>20,4</td> </tr> <tr> <td>Fosfatos expresados como P₂O₅</td> <td>-</td> </tr> <tr> <td>Nitrito, expresado como nitrito de sodio (mg/Kg) máx.</td> <td>-</td> </tr> <tr> <td>Sal (%)</td> <td>-</td> </tr> <tr> <td>Grasa (%) (p/p) máx.</td> <td>5</td> </tr> <tr> <td>Textura (Newton)</td> <td>- NA</td> </tr> <tr> <td>Color</td> <td>Ver fotografía</td> </tr> <tr> <td>pH</td> <td>-</td> </tr> <tr> <td>Humedad (%) máx.</td> <td>74,5</td> </tr> </tbody> </table>		Características	Plumrose	Proteínas (%) (p/p) min.	20,4	Fosfatos expresados como P ₂ O ₅	-	Nitrito, expresado como nitrito de sodio (mg/Kg) máx.	-	Sal (%)	-	Grasa (%) (p/p) máx.	5	Textura (Newton)	- NA	Color	Ver fotografía	pH	-	Humedad (%) máx.	74,5	
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Ingredients	Pork leg.																						
Presentation	Pork legs 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.																						
Storage	Keep at a temperature under -18°C. Storage suggestion: 9 layers of 5 boxes each.																						
Shelf Lifetime	12 Months, frozen.																						



Label Data	Sanitary permit N° ARA-TIPO I-000032586. This product has to be sold according to its weight. Barcode – UPC: 7591081081352.
Suggestions for Consumers	Thaw, and prepare as you prefer.
Storage Suggestions 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 Suggestions for Clients	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

