

SHEET N° ET020DCP001

DATE: 01 17 PAGE: 1 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT	Pork loin, bone in, rindless. Approx. 6 mm fat			
ARTICLE NUMBER	81323			
BRAND	Plumrose			
PRODUCT DESCRIPTION				
PRODUCT FEATURES	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			
MICROBIOLOGICAL VALUES	Mesophilic aerobes (máx.) Coliforms (máx.) Escherichia coli (Limite) Salmonella en 25g.	< 10 ⁴ < 10 Negative Absent	ufc/g ufc/g ufc/g	
	Caracteristics	DLUMBOCE		
	Proteins (%) (p/p) min.	FL	PLUMROSE 16	
PHYSICOCHEMICAL REQUIREMENTS	Phosphates expressed as P ₂ O ₅ (mg/kg) max.	-		
	Nitrite, expressed as Sodio Nitrite (mg/kg) max.	-		
	Salt (%)	-		
	Max Fat. (%) (p/p)	10		
	Texture (Newton)	- NA		
	Color	SEE PICTURES		
	рН	-		
	Humidity (%) max.		57	
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URL.	ul-f
DEVELOPMENT MANAGER	QUALITY MANAGER



SHEET N° ET020DCP001

DATE: 01 17 PAGE: 2 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.		
PRESENTATION	Sheet product, packed in transparent vacum, Packed in a corrugated cardboard box with internal dimensions: $580 \times 380 \times 140$ mm and plastic bag of transparent polyethylene of low density without printing, variable weight $16kg \pm 2$.	
STORAGE (WAREHOUSES)	Conservave at a temperature under -18°C Storage recomdations: 09 layers of 05 boxes.	
STORAGE (CLIENTS-CONSUMERS)	Conservave at a temperature under -18°C Storage recomdations: 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 CPE: 0908157844 Barcode – UPC: En trámite (going to be addet)	
RECOMEDATIONS FOR CONSUMERS	Thaw, and prepare as you prefare	
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 aproved conditions, without risk of bioligical & chemical contamination Keep the product in original packing. Comply with storege recomedations ((STORAGE(WAREHOUSES)).	

42	pl-f
DEVELOPMENT MANAGER	QUALITY MANAGER



SHEET N° ET020DCP001

DATE: 01 17 PAGE: 3 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (fresh meat)





URL.	ul-f
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SHEET N° ET020DCP001

DATE: 01 17 PAGE: 4 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (BOX/FRESH)



PRODUCT PICTURE (BOX/FRESH)





SHEET N° ET020DCP001

DATE: 01 17 PAGE: 5 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (FROZEN)



PRODUCT PICTURE (BOX/FROZEN)





SHEET N° ET020DCP001

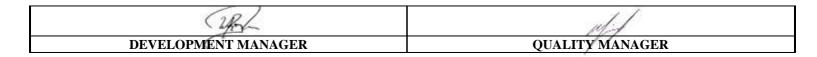
DATE: 01 17 PAGE: 6 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (FINISHED PRODUCT)







SHEET N° ET020DCP001

DATE: 01 17 PAGE: 7 de 8 STAND: 01.2016

REPLACE: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (FINISHED PRODUCT)





SHEET N° ET020DCP001

DATE: 01 17 PAGE: 8 de 8 STAND: 01.2016

REPLACE: ET020PT008

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FOTO DE ETIQUETA DEL PRODUCTO

Going to be added

