



Gerencia de Calidad Embutidos

TECHNICAL DATA SHEET

SHEET N° ET020DCP001

DATE: 01 17

PAGE: 1 de 9


STAND: 01.2016

REPLACE.: ET020PT008

SPECIFICATION OF FINISHED PRODUCT.

PRODUCT	Pork Neck bone With Riblet																					
ARTICLE NUMBER	81293																					
BRAND	Plumrose																					
PRODUCT FEATURES	<p>Color: 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</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>8</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>7.8</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>Humidity (%) max.</td> <td>67.29</td> </tr> </tbody> </table>	Characteristics	PLUMROSE	Proteins (%) (p/p) min.	8	Phosphates expressed as P ₂ O ₅ (mg/kg) max.	-	Nitrite, expressed as Sodio Nitrite (mg/kg) max.	-	Salt (%)	-	Max Fat. (%) (p/p)	7.8	Texture (Newton)	- NA	Color	SEE PICTURES	pH	-	Humidity (%) max.	67.29	
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PRESENTACIÓN	Pork Neckbone With Riblet																					


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 140 mm and plastic bag of transparent polyethylene of low density without printing, with fixed weight of 12 kg.
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: 0217412812 Barcode – UPC: (01) 17591081812939(3103)010000
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 biological & chemical contamination Keep the product in original packing. Comply with storege recomedations ((STORAGE(WAREHOUSES))).


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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)



PRODUCT PICTURE (BOX/FROZEN)




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Gerencia de Calidad Embutidos

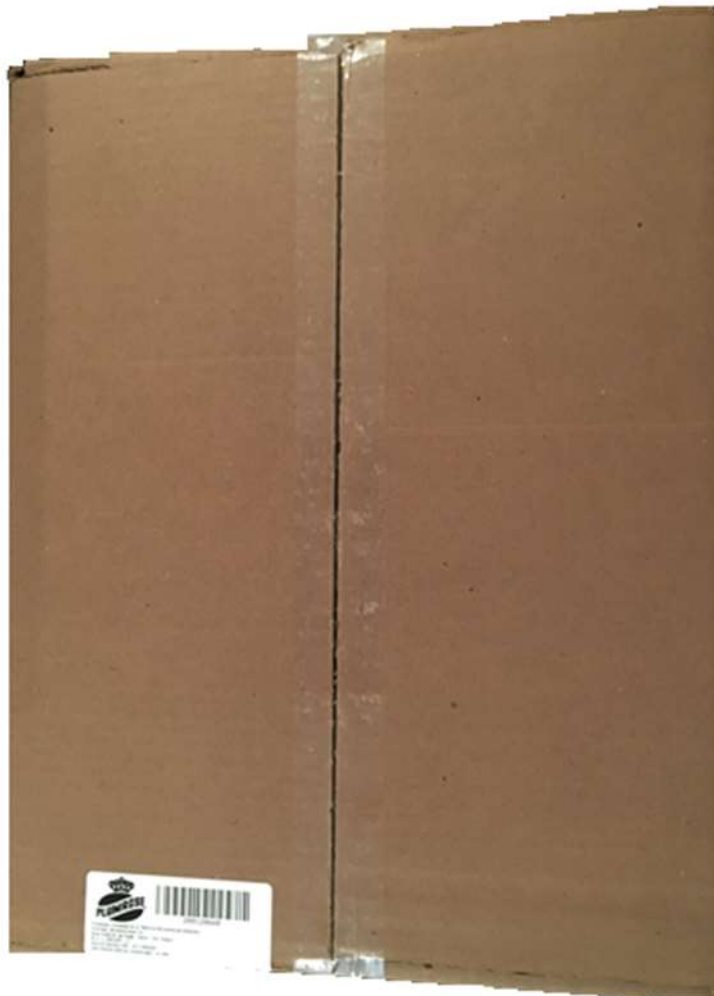
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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (BOX/TOP)




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SPECIFICATION OF FINISHED PRODUCT.

PRODUCT PICTURE (FINISHED PRODUCT)



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SPECIFICATION OF FINISHED PRODUCT.

FOTO DE ETIQUETA DEL PRODUCTO



0001707401

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:0217412812

Keep at a temperature lower than -18° C



000002

Pork Neck Bone with Riblets

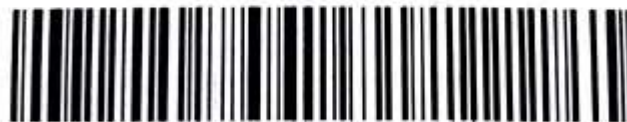
Net Weight: 10,000 KG

Material: 81293

Lot: 0001707401


Production Date: 17.02.2017

Exp. Date: 17.02.2018



(01)17591081812939(3103)010000


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