



Product	Pork Piglets Carcass.																					
Article number	81393																					
Brand	Plumrose.																					
Product Features	<ul style="list-style-type: none"> - 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. - Visual: when inspecting the meat visually it should not contain any foreign material, without bruising. 																					
Microbiological Values	Mesophilic aerobes (max.)	<10 ⁴ ufc/g																				
	Coliforms (max.)	<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="text-align: center;">Characteristics</th> <th style="text-align: center;">Plumrose</th> </tr> </thead> <tbody> <tr> <td>Proteins (%) (p/p) min.</td> <td style="text-align: center;">15,72</td> </tr> <tr> <td>Phosphates expressed as P₂O₅</td> <td style="text-align: center;">-</td> </tr> <tr> <td>Nitrite, expressed as Sodium Nitrite (mg/Kg) max.</td> <td style="text-align: center;">-</td> </tr> <tr> <td>Salt (%)</td> <td style="text-align: center;">0,94</td> </tr> <tr> <td>Fat (%) (p/p) max.</td> <td style="text-align: center;">3,14</td> </tr> <tr> <td>Texture (Newton)</td> <td style="text-align: center;">- NA</td> </tr> <tr> <td>Color</td> <td style="text-align: center;">See pictures</td> </tr> <tr> <td>pH</td> <td style="text-align: center;">6,57</td> </tr> <tr> <td>Moisture (%) max.</td> <td style="text-align: center;">79,31</td> </tr> </tbody> </table>		Characteristics	Plumrose	Proteins (%) (p/p) min.	15,72	Phosphates expressed as P ₂ O ₅	-	Nitrite, expressed as Sodium Nitrite (mg/Kg) max.	-	Salt (%)	0,94	Fat (%) (p/p) max.	3,14	Texture (Newton)	- NA	Color	See pictures	pH	6,57	Moisture (%) max.	79,31
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Presentation	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, variable weight, 6 to 8 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°EXP-15111-05-G-03. This product has to be sold according to its weight. Barcode – UPC: (01)17591081813936(3103)010000
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



Fresh product (packed)



Fresh product (packed and boxed)



Frozen product (packed)



Frozen product (packed and boxed)



Product boxed and labeled



Finished product

