



IBÉRICOS DE BELLOTA DEHESA LAS CUMBRES S.L. - CIF: B-21555321 - Nº RGSA: 40.057436/B - Telf.: 93 630 19 20

Company: C/ Colon, 20. 21380 CUMBRES MAYORES (HUELVA) - Warehouse: C/ Murcia, 5. 08830 SANT BOI DE LLOBREGAT (BARCELONA)

## PRODUCT NAME

<b>Int. code for refrigerated / frozen product</b>	0110 / 0458
<b>Description</b>	Distal part of the dorsalis longus, semispinalis and spinalis muscles, with the feather area. Elongated and cylindrical piece, it has streaks of infiltrated fat that gives it its exceptional value.
<b>Organoleptic features</b>	<p>Color: Red, bright.</p> <p>Taste: Characteristic of fresh meat.</p> <p>Smell: Typical of fresh meat.</p> <p>Texture: Consistent, shrinkable to the touch.</p>

## PRESENTATION

<b>Whole piece, in bulk or packed</b>	3 kg (approx.)
<b>Insertion</b>	Cardboard box and food grade plastic sheet.
<b>Sales units</b>	Pieces or Kg.
<b>Product label</b>	<p>Product name, date of packaging, lot, expiration date, storage characteristics, net weight, sanitary registration and product identifier.</p> <p>Labeling according to Regulation (EU) No. 1169/2011</p>
<b>Otras presentaciones</b>	According to customer's specifications.

## STORAGE AND CONSUMPTION

<b>Refrigerated storage</b>	Store between 0 and 7 °C.
<b>Frozen storage</b>	Keep at -18 °C.
<b>Transport</b>	Refrigerated product between 0 and 7 °C. Product frozen at -18 °C.
<b>Conservation period</b>	7 days refrigerated in bulk. 15 days refrigerated packaged. 730 days frozen.
<b>Usage</b>	Consume within the shelf-life.
<b>Expected use of the product</b>	Cook completely before consumption. A cooking temperature higher than 75 °C in the center of the piece is recommended.
<b>Additional information</b>	<p>Expiration dates can only be guaranteed if the cold chain is maintained uninterruptedly before cooking.</p> <p>Frozen product once thawed should not be refrozen.</p>



Sin gluten



Sin conservantes



Sin lactosa



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## PROCESS CONTROLS

### Microbiological limits according to current legislation

Regulation (EC) 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Regulation (EC) 1441/2007 of December 5, 2007 amending Regulation 2073/2005.

## ALLERGEN INFORMATION

Allergen-free product according to directive 2003/89/EC and subsequent amendments.

GMO free. Non irradiated product.

## CALORIC AND NUTRITIONAL VALUE

Kilocalories / kilojoules	136 kcal. / 100 gr.; 569 kj. / 100 gr.
Fats (gr)	5,41 gr. / 100 gr.
of which saturated (gr)	1,87 gr. / 100 gr.
Protein (gr)	20,54 gr. / 100 gr.
Carbohydrates (gr)	0 gr. / 100 gr.
of which sugars (gr)	0 gr. / 100 gr.
Salt (gr)	0,06 gr. / 100 gr.

## APPLICABLE LEGISLATION

Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

COMMISSION REGULATION (EC) No. 1441/2007 of 5 December 2007 amending Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs.

Commission Regulation (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council to establish a Union list of food additives.

Royal Decree 4/2014, of January 10, approving the quality standard for Iberian meat, ham, shoulder and loin shank.



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