



Specification Sheet

HEAD MEAT
VL 14% / 15%



1. Description.

Meat originated exclusively of the head of pork. It contains the trimmings inside of the head and inside of cheek meat. It's free of crust, hair, mask and cartilage. It doesn't contain the outside part of the cheek, temple and collar meat.

2. Norms.

The raw material corresponds to the excellent legal instructions of the UE and its countries members, with respect to remainders, medicines, micro toxins and hormones. Being fixed its excellent ones to the article of the 23 of February of 1994 that is interpreted according to the disposition of the article of 21 of December of 1979.

3. Composition.

Meat of head of pig exclusively of origin the EC.

4. Packing.

Frozen in poly blocs of 14 - 15 kgrs.

Pallet of 1200mm x 1000mm, that it means 14 floors of 5 blocks that it makes 70 blocks and it weight approximately 1.050 kgrs.

5. Consume.

To consume preferredly before 18 months as of the date of freezing.

6. Conditions of transport and conservation.

To avoid inferior temperatures to -12° C. To maintain it stable to -18° C.

7. Label.

- Name and direction producing / Denomination of the product / N° of lot.
- N° of sanitary identification / Weight / Date of frozen.
- Date limit of optimal consumption / Temperature of conservation.

8. Pictures.



Department of Quality:

A blue ink signature of the Department of Quality.

Codice:

150.02

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