



Specification Sheet

Pork Snouts
A grade



1. Description

Snouts origin exclusively of the head of pork. It contains only the snouts A grade. The cut is effectuated at 12/13 cm longer, as pictures. After cut each snout is checked and cleaned by water. The snout is packaged and ready for go to freezer.

2. Rules

The raw material corresponds to the legal instructions of the EU and its member countries, regarding waste, medicines, micro toxins and hormones. Referring to REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of April 29, 2004

3. Composition

Snouts of pork head exclusively of origin the EC.

4. Packing

Frozen in carton box of 10 kg net weight.

Pallet in EPAL of 80 x 120, that it means 15 floors of 7 blocks that it makes 105 cartons and it weight 1.050 kgrs.

5. Consume

Cook before to consume (minimum 70°C in the middle of the product before 3 minutes).

Frozen Products: Expiry date 18 months as of date frozen.

6. Conditions of transport and conservation.

For frozen products, 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:

Codice:

103.00

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