



Specification Sheet

SOW JOWLS
VL 50% / 52%



1. Description

Meat originated exclusively of the Jowls of Sow. It's completely skinless. Cut control as picture. It's free of crust and hair.

2. Norms

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

Meat of Sow exclusively of origin the EC.

4. Packing

Frozen in polybloc of 15 cat weight.

Pallet in EPAL of 1200mm x 1000mm, that it means 16 floors of 5 blocks that it makes 80 blocks and it weight approximately 1.200 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:

184.00

Date: 30/04/2020
Revision: 1 Pag: 1