



## Specification Sheet

# SOW TONGUES



### 1. Description

Tongues originate exclusively of the head of Sow. It contains the tongue at Swiss cut, as pictures. Are free of blood. The tongues are washed in cold water, and are ready to go to freezer.

### 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 head of sow exclusively of origin the EC.

### 4. Packing

Frozen in carton boxes of 10 net kgrs or polyblocs 14/15 kgrs.

Pallet in EPAL of 80 x 120, that it means 11 floors of 4 blocks that it makes 44 blocks and it weight approximately 1.100 kgrs.

### 5. Consume

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

Fresh Products: Expiry date 12 days as of date production.

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

### 6. Conditions of transport and conservation

For fresh products, avoid superior temperatures to 4°C. To maintain it stable to 0-4°C.

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:

185.00

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