

General information

PRODUCT DENOMINATION: Iberian Prey.

PRODUCT DESCRIPTION: Rounded and fan-shaped piece that is between the serratus muscles. It is located at the end of the loin, in the hollow of the shoulder bone.

INGREDIENTS: Iberian pork Prey.

ORIGIN: Spain



Commercial presentation

- Fresh in bulk
- Individual vacuum parts/cooled skin
- Individual parts/portions packaged in protective atmosphere
- Frozen single vacuum parts

Product Features

Organoleptic characteristics:

- Color: Characteristic of fresh meat, soft rosé.
- Smell: Characteristic, fresh.
- Taste: Characteristic, fresh.
- Texture: Consistent, firm to the touch, without being clumped.

Physical-chemical characteristics:

- pH > 5.5
- Water activity (aw) < 0.99

Microbiological levels, acceptance limits:

- | | |
|-----------------------|------------------------------|
| • Escherichia coli | 1 x 10 ¹ u.f.c./g |
| • Salmonella | Absence/25g |
| • Enterobacteria | 1 x 10 ² u.f.c./g |
| • Mesophilic Aerobies | 1 x 10 ⁶ u.f.c./g |

Nutritional information

	Average values per 100g product
Energy value	1028 kJ / 246 kcal
Fats:	19 g
• Of which saturated:	7,7g
Carbohydrates :	0 g
• Of which sugars :	0 g
Proteins	19 g
Salt	0,1 g

Storage and transport conditions

- Fresh in bulk: transport and store between 0°C and 4°C
- Vacuum/skin/atmosphere packaging: transport and store between 0°C and 4°C
- Frozen vacuum packaging: transport and store at temperatures always below -18°C.

Labelling

- Bulk: no individual identification or labelling.
- Vacuum/skin/atmosphere packaging and frozen vacuum packaging: individual labeling according to current legislation.

Useful life

- Bulk fresh: 5 days from the date of cutting
- Vacuum/skin packaging: 21 days from packaging and without losing the cold chain
- Packed in atmosphere: 10 days from packaging and without losing the cold chain.
- Frozen vacuum packaging: 12 months from packaging and without losing the cold chain

Conditions of use

It requires to be fully cooked before being consumed. Frozen products must be defrosted before 0°C and 4°C.

Accidental use

No unintentional use cases have been described.

Expected consumers

Population in general. Contains no allergens.

Statement on GMOs

This product does not contain genetically modified organisms.

Applicable legislation

- REGULATION (EC) No. 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 laying down specific hygiene rules for foodstuffs of animal origin.
- REGULATION (EC) No. 852/2004 OF THE EUROPEAN PARLIAMENT AND COUNCIL of 29 April 2004 on the hygiene of foodstuffs.
- REGULATION (EC) No. 854/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.
- REGULATION (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of

food law, establishing the European Food Safety Authority and laying down procedures relating to food safety.

- COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.
- Regulation 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the food information provided to the consumer.
- Real Decreto 4/2014, of January 10, which approves the quality standard for Iberian meat, ham, palette and loin cane.
- COMMISSION REGULATION (EC) No. 1881/2006 of 19 December 2006 setting the maximum content of certain contaminants in foodstuffs.



G O U R M E T
/