

ACORN-FED IBERIAN PORK PLUMA CUT

Ingredients

FISAN's acorn-fed Iberian pluma cut is 100% natural.

Description

This meat cut taken from the acorn-fed Iberian pork is flat and triangular, shaped like a wing. It is a succulent and tender piece due to its combination of meat and fat. It can be found between the loin and the shoulder.

Presentation

Approximate weight of each piece: 0.200 kg (0.44 lb)

Packaging type: vacuum-packed

Packaging thickness: extrusion vacuum 166 µm

Packaging and wrapping: cardboard box measuring 620x255x130 mm

Box weight: ≈ 10 Kg (22 lb)

Conditions of conservation

Shelf life:

8 days or alternatively 24 months after deep-freezing.

'Best before' date: check the label on the bag.

Storage recommendations: store at a temperature between 0 and 7°C or at -18°C if stored in a deep-freeze.

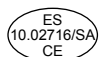
MICROBIOLOGICAL ANALYSIS

(RESULTS)

pH	6,1
WATER ACTIVITY	0,98
ENTEROBACTERIA	< 1 CFU/cm2
AEROBES	< 10 CFU/cm2
SALMONELLA	Absence CFU/25 g
MOULDS AND YEASTS	< 10 CFU/cm2
STAPHYLOCOCCUS AUREUS	< 10 CFU/cm2
FAECAL COLIFORM	< 10 CFU/cm2

FISAN

Certified by CALICER PI/0163/04



Allergens: It does not contain allergens.