

Specification of the product



Specification no.:

20035/21035 20635/21635 20136/21136 20037/21037 20637/21637 20138/21138 20039/21039
20135/21135 20036/21036 20636/21636 20137/21037 20038/21038 20638/21638 20139/21139 20639/21639

BELLY RINDLESS, SHEET RIBBED



Basic Quality Parameters

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| <ul style="list-style-type: none"> • Cutting the fresh pork side (forend, middle, leg bone in) • Middle part separated to rind on bone in loin and rind on bone in belly • Derinded, deboned • Removing the spare ribs • Coffin shaping • Removing all hard and soft bones • Weight grade can be: XS, S, M, L, LL | <ul style="list-style-type: none"> • All residual blood will be removed • No deep knife cuts • No dry material • No discoloration • No loose or separated parts of meat • No mechanic contaminations |
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Consumer's use

- For all the consumers
- Consume after heat treatment

Microbiological conditions

In accordance with EC Regulation No. 2073/2005 and 1441/2007. concerning microbiological criteria concerning food products.

Instructions concerning labelling

All the products are tagged with labels containing the following data:

- Producer: Hungary Meat Kft., Kiskunfélegyháza, Majsai út 30.
 - Name of the product
- Store in compliant temperature
- Ready for use after heat treatment
 - Expiry date: Best before
 - Net weight, gross weight
 - Lot No.
 - Date of production
 - 16 digits for the bar code

In the bar code:

- the first 6 digits informs you about the date of manufacture. It shows the days past since; 1840.12.31
- The next 5 digits are about the server makes new codes on every day for each carton
- the next five digits give you information about the weight of the product

Packaging

- Bulked in carton or E2 box
 - IWP, carton or E2 box
- IWP, 60 micron blue foil, carton or E2 box

• Form and mass of packaging is subject to the consumer's requirements

Conditions of storing, transportation and expiry date

Cooled:

- between 0-4°C
- 7 days

Frozen:

- below -18°C
- 24 months

Storage period and temperature conditions are confirmed by storage tests.

Code Explanation

20035: fresh, XS CAT, bulked	21035: frozen, XS CAT, bulked	20135: fresh, XS CAT, IWP	21135: frozen, XS CAT, IWP, blue
20635: fresh, XS CAT, IWP	21635: frozen, XS CAT, IWP, blue	20036: fresh, S CAT, bulked	21036: frozen, S CAT, bulked
20136: fresh, S CAT, IWP	21136: frozen, S CAT, IWP, blue	20636: fresh, S CAT, IWP	21636: frozen, S CAT, IWP, blue
20037: fresh, M CAT, bulked	21037: frozen, M CAT, bulked	20137: fresh, M CAT, IWP	21137: frozen, M CAT, IWP, blue
20637: fresh, M CAT, IWP	21637: frozen, M CAT, IWP, blue	20038: fresh, L CAT, bulked	21038: frozen, L CAT, bulked
20138: fresh, L CAT, IWP	21138: frozen, L CAT, IWP, blue	20638: fresh, L CAT, IWP	21638: frozen, L CAT, IWP, blue
20039: fresh, LL CAT, bulked	21039: frozen, LL CAT, bulked	20139: fresh, LL CAT, IWP	21139: frozen, LL CAT, IWP, blue
20639: fresh, LL CAT, IWP	21639: frozen, LL CAT, IWP, blue		

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