

Specification of the product



HAM BONELESS, 3D

Specification no.:
10040/11040
10140/11140
10240/11240



Basic Quality Parameters

- Cutting the fresh pork side (forend, middle, leg bone in)
- Leg bone in going through the following process:
 - hind shank and foot cutting off
 - fat and rind cutting off
 - deboning and internal cleaning
 - shank meat remaining on

- 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
- All glands will be removed

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
 - Date of production
 - Expiry date: Best before
 - Sixteen digits 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
 - IVP, carton or E2 box
- Form and mass of packaging is subject to the consumer's requirements

Conditions of storing, transportation and expiry date

Chilled:	Frozen:
between 0-4°C	below -18°C
• 7 days	• 24 months
Storage period and temperature conditions are confirmed by storage tests.	

Code Explanation

10040: fresh, bulked pack	11040: frozen, bulked pack
10140: fresh, IWP	11140: frozen, IWP
10240: fresh, IVP	11240: frozen, IVP

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