

Specification of the product



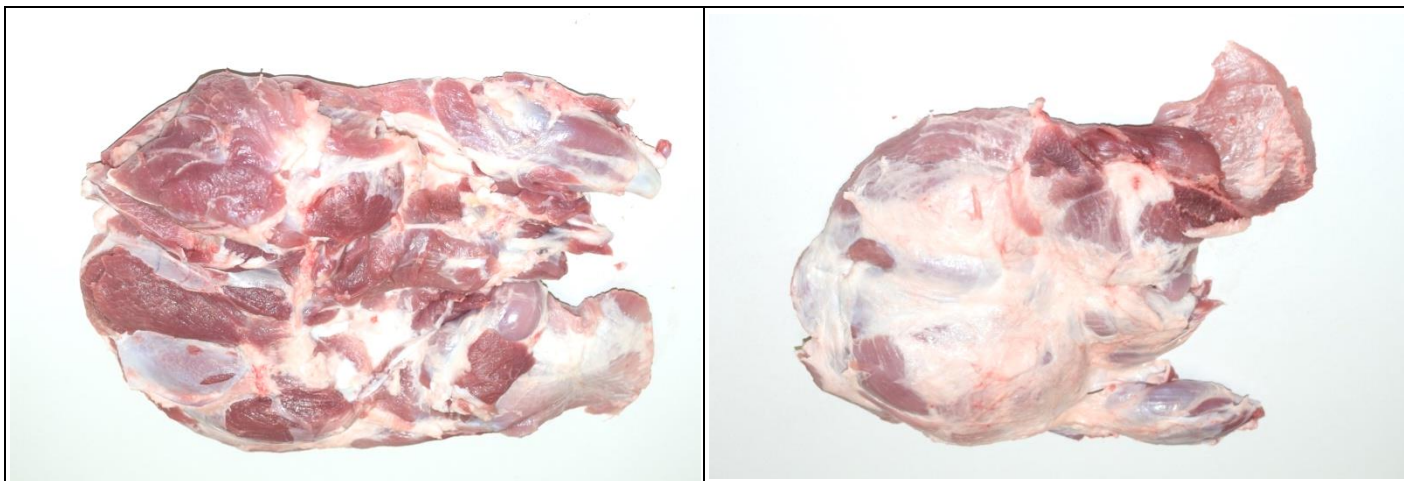
SHOULDER BONELESS, 3D WITH RIB MEAT

Specification no.:

40006/41006

40106/41106

40206/41206



Basic Quality Parameters

- Cutting the fresh pork side (fore end, middle, leg bone in)
- Foreend is cutted in 3 pieces: bone in collar, shoulder bone in rind on, riblet
- The shoulder bone in rind on
- Foot cutted off
- Derind
- Defatted
- Deboned
- Internal cleaning
- Shankmeat on
- Ribmeat remaining on it

- 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

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
- IVP, 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

30006: fresh, bulked	31006: frozen, bulked
30106: fresh, IWP	31106: frozen, IWP
30206: fresh, IVP	31206: frozen, IVP

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