



**Proxham®**

# MINI CUBES OF CURED PORK LOIN 4 mm.

## Product photo



Authorization number	Product classification based on legislation (CE 853/2004 y RD 474/2014)	Product classification (for L. monocytogenes)
ES 10.0022025/CO CE ES 40.0025809/CO CE	MEAT PRODUCT (CURED-AGED MEAT PRODUCT)	Food ready for consumption, therefore Listeria monocytogenes food safety criteria apply

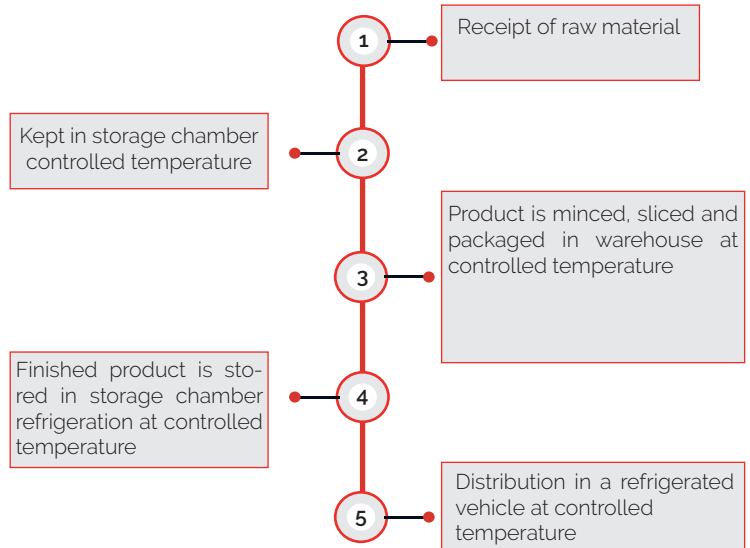
Qualitative and quantitative composition	
Ingredients	Quantity (% or Kg)
PORK	100%

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Additives
SALT, NITRIFIERS E-250, E-252, AND ANTIOXIDANTS E-301

Physicochemical properties:	
pH:	< 5
Presence of preservatives	Contains preservatives
Aw:	< 0,86
Estructura:	Solid

## Production process description / flowchart:



## Microbiological properties

### Food category

1.3. Ready-to-eat foods that don't promote the development of L. monocytogenes, which are not intended for infants or for special medical purposes

1.8. Meat products intended to be consumed raw, excluding products in which the manufacturing process or composition of the product eliminates the risk of Salmonella

Micro-organisms, toxins and metabolites	Sampling scheme		Limits		Reference method of analysis	Phase in which the criteria applies
	n	c	m	M		
Listeria monocytogenes	5	0	100 ufc/gr		EN/ISO 11290-2	Products marketed during their shelf life
Salmonella	5	0	Absent in 25 gr		EN/ISO 6579	Products marketed during their shelf life

## Other product information:

<b>Presentation:</b>	Presentation in modified atmosphere or vacuum-sealed in approx. 1K or 400g format (sliced and whole pieces).
<b>Storage conditions:</b>	In finished-product storage chambers at controlled temperature
<b>Batch format:</b>	Implemented randomly by the computer system.
<b>Best-before date:</b>	6 Months in modified atmosphere and 12 months vacuum-sealed.
<b>Estimated durable life:</b>	6 Months in modified atmosphere and 12 months vacuum-sealed
<b>Transport conditions:</b>	Isothermal refrigerated vehicle at controlled temperature
<b>Expected final destination:</b>	Final consumer, retail sector, distributors, wholesalers and catering services
<b>Instructions for use:</b>	Ready for consumption
<b>Allergens:</b>	Not present

### Other required statements:

This product is manufactured with ingredients from raw materials which are not genetically modified and are subject to relevant sanitary checks, meeting current regulations and are suitable for human consumption

## Packaging:

<b>Type:</b>	Vacuum-sealed or modified atmosphere
<b>Format/Weight:</b>	Approx. 1K, or 400g (sliced) packed in 1x6 cardboard boxes and the pressed ham comes 3 units per box.
<b>Commercial Brand:</b>	Proxham
<b>Allergens:</b>	Absent

## Nutrition facts per 100 g

<b>Calories</b>	250 Kcal/1048Kj
<b>Total fat</b>	11,10 g
Saturated fat	4,50 g
<b>Carbohydrates</b>	9,10 g
Sugars	0,90 g
<b>Protein</b>	28,90 g
<b>Salt</b>	3,80 g

## Product label





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## **MINI CUBES OF CURED PORK LOIN 4 mm.**

Foto del producto



### **500 gr. tray**

Box	9 unit
Box per pallet (base)	8 box
Box per pallet	80 box
Unit per pallet	640 unit
Aprox. weight per pallet	320 Kgr.