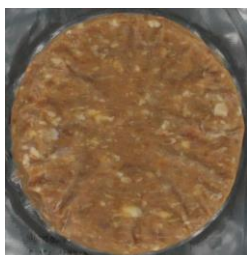


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	Iberico Hamburger	Opgest. door: YU
	Rcp 9	Akkoord: Oude Versie: 03-06-2015

1.Productcode

Zandbergen : Rcp 9



2. Description

Origin Pork meat: Spain

Origin hamburger flavour: EU

Production: EG 373 NL

3. Ingredients

Iberico pork meat 98%, salt, paprika, onion, spices and garlic.

4. Production process

The burger is made from Iberico Pork meat which is grinded and mixed. Then burger flavouring is added and mixed. The burger is formed in a template to obtain the round shape. Weight and diameter of the burger can be made according to client specification.

After forming the burgers we pack the burgers according to client specification at -18°C. We can either pack non- vacuum-packed quick frozen or vacuum packed per piece. The temperature is monitored several times during the various production processes.

5. Packaging and labelling

Packing	Multiple packaging possibilities
Pallet	on pallet 120x80cm or 120x100cm, enfolded with stretch foil

On the label the following information is always printed (additional information is possible on request)

- Product name
- Production date and net weight
- Lot number
- Best before date

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6. Storage-conditions/shelf life

Delivery-temperature	-18°C (-15°C in short periods within logistic chain)
Storage-temperature	-18°C
Shelf life	1 year after production at -18°C

7. Foreign bodies

Should be free from bone, bruised muscle, discoloured muscle, hair, cartilage, connective tissue, skin, abscess, blood meat and haematoma and all pork related extraneous material.

8. Organoleptic characteristics

Appearance and color	Fresh colour, minced Iberico pork
Smell	Specific for Iberico pork with herbs, not rancid, not old
Taste	Specific for Iberico pork burger not watery but succulent
Mouth Feeling	Specific for Iberico pork burger
Size	Weight and dimensions according to customer specification.

9. Intended use of product

Safe Handling Instructions:

This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instruction:

- Keep refrigerated or frozen
- Thaw in refrigerator or microwave
- Keep raw meat separate from other foods
- Wash working surfaces (including cutting boards), utensils and hands after touching raw meat
- Cook thoroughly
- Keep hot food hot.
- Refrigerate leftovers immediately or discard

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10. Physical/chemical characteristics per 100 gram

Energetic value Kcal/KJ	253 / 1051	±10%
Fat	20 g	±10%
Saturated fatty acids	8,2 g	±10%
Carbohydrates	1,3 g	±5%
of sugars	1,3 g	±5%
Protein	17 g	±10%
Salt	0,70 g	±10%

Source: analyses and navarretintoibericos.com

11. Microbiological characteristics

	TARGET	REJECT
Total aerobic count (cfu/g)	< 1 x 10 ⁵	> 1 x 10 ⁶
Enterobacteriaceae (cfu/g)	< 1000	> 5000
E.Coli (cfu/g)	<100	>500
Salmonella (cfu/25g)	absence	presence

12. Food Intolerance data

+ = present

- = absent

? = might contain traces or unknown

01 cow milk protein	-	19 nut oil	-
02 lactose	-	20 peanuts	-
03 chicken egg	-	21 peanut oil	-
04 soy protein	-	22 sesame	-
05 soy oil	-	23 sesame oil	-
06 gluten	-	24 glutamate	-
07 wheat	-	25 sulphite (E220 - E227)	-
08 rye	-	26 benzoic acid and parabens (E210 - E219)	-
09 beef	-	27 azo dyes	-
10 pork	+	28 tartrazine (E102)	-
11 chicken	-	29 cinnamon	-
12 fish	-	30 vanillin	-
13 shellfish and crustaceans	-	31 coriander	-
14 maize	-	32 celery	-
15 cocoa	-	33 umbelliferae	-

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16 yeast	-	34 carrots	-
17 legumes/pulses	-	35 lupine	-
18 nuts (excluding coconut)	-	36 mustard	-
Other:			
Preservatives	-		
natural flavourings (herbs)	+		
nature-identical flavourings	-		
artificial flavourings	-		
artificial colours	-		
enzymatic ally HVP	-		
nitrate/nitrite	-		
hydrogenated fat	-		
gelatin	-		