



Paleta de Bellota 100% Ibérica Loncheada

FECHA: 20/11/2019

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Paleta de Bellota 100% Ibérica Loncheada

Producto curado elaborado con las extremidades anteriores del cerdo.

Materia prima

Cerdos 100% ibéricos de bellota según denominaciones de venta establecidas en el Real Decreto 4/2014, de 10 de enero, por el que se aprueba la norma de calidad para la carne, el jamón, la paleta y la caña de lomo ibérico

Características organolépticas

Color rojo intenso, grasa brillante, untuosa, muy veteada.
Olor característico, intenso y persistente.
Sabor suave, agradable y permanente.



VALORES MEDIOS POR 100g DE PRODUCTO

Valor Energético	1838,77	kJ
	437,80	Kcal
Grasas	32,21	g
de las cuales Grasas saturadas	7,46	g
Hidratos de carbono	<0,1	g
de los cuales azúcares	<0,1	g
Proteínas	36,98	g
Sal	2,60	g

- Formato presentación: producto loncheado.
- Ingredientes: Paleta de bellota 100% ibérica (98%), sal común (2%), azúcar (<0,1%), conservador E-252, antioxidante E-301 y corrector de acidez E-331iii.
- Tratamiento aplicado: recorte, perfilado, refrigerado, salado, postsalado, secado, maduración y loncheado.
- Envases utilizados: Bolsa de polietileno apta para uso alimentario.
- Condiciones de almacenamiento y distribución: Refrigeración a temperatura $\leq 7^{\circ}\text{C}$. Distribución en vehículos refrigerados a una $T^{\circ} \leq 7^{\circ}\text{C}$.
- Instrucciones de uso: consumo para la población en general salvo prescripción médica. Una vez abierto, consumir en 24h.
- Vida útil: 1 año desde la fecha de loncheado.
- Loteado: Consiste en una numeración de 6 dígitos (OXXXXYY):
Primer dígito: siempre es 0.
XXX: nº del orden del día natural del deshuesado (1 al 365).
YY: dos últimos dígitos del año de elaboración
- Etiquetado: Pegatina colocada sobre la bolsa de plástico, en la que aparecen los datos identificativos de la empresa y la trazabilidad del producto.
- Tipo de venta: Venta directa a consumidor final.

CARACTERÍSTICAS MICROBIOLÓGICAS

Clostridium sulfito-reductores <100ufc/g
Listeria monocytogenes Ausencia en 25g
Salmonella spp. No detectado en 25g

CARACTERÍSTICAS FÍSICO QUÍMICAS

PARÁMETRO	LÍMITE DE ACEPTACIÓN	RESIDUOS ANALIZADOS	LÍMITE DE ACEPTACIÓN
pH	5,67	Dioxinas	1.0 pg/kg
aw	0,86	Dioxinas y PCBs	1.25 pg/kg
Nitrito	100 mg/kg		
Nitrato	250 mg/kg		



Acorn-Fed 100% Iberico Shoulder Ham Hand Sliced

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Acorn-fed 100% Iberico Shoulder Ham Sliced

Cured product made with the forelimbs of the pig

Raw material

From Acorn-fed 100% Iberico pigs. According to Royal Decree 4/2014, January 10th, on quality regulations for Iberico meat, ham, shoulder ham and loin.

Organoleptic features

Intense red color. Bright, unctuous and very marbled fat.
Characteristic, intense and persistent smell.
Mild, pleasant and permanent taste.



AVERAGE NUTRITIONAL VALUE PER 100g

Energy value	1838,77	kJ
	437,80	Kcal
Fat	32,21	g
Of which saturated	7,46	g
Carbohydrates	<0,1	g
Of which sugar	<0,1	g
Protein	36,98	g
Salt	2,60	g

- Format: Sliced

- Ingredients: 100% Ibérico Bellota pork Shoulder ham (98%), common salt (2%), sugar (<0,1%), preservative (E-252), Antioxidant E-301 and correcteur d'acidité E-331iii.

- Applied treatment: Trimming, profiling, refrigeration, salting, post-salting, drying, maturation and slicing processes.

- Packaging used: Polyethylene bag suitable for food use.

- Storage and distribution conditions:

Vacuum packed: Keep refrigerated (0° to 7°C)

- Use instructions: Can be generally consumed except in case of medical prescription. To consume to room temperature. Once opened, consume within 24h.

- Shelf life: 1 year from end of slicing process. (Date of issue)

- Batched: It consists of a 6-digit numbering (0XXXYY):

1st Digit: Always equal to 0

XXX: Number of the deboning Natural Day Sequence (1-365)

YY: Last two digits of the manufacture year

- Labelling: Sticker placed on the plastic bag, in which the identification data of the company and the traceability of the product appear.

- Sale: Sale in bulk or to other processing industries or direct sale to final consumer

**Acorn-Fed 100% Iberico Shoulder
Ham Hand Sliced****MICROBIOLOGICAL FEATURES**

Clostridium sulphite-reductors <100ufc/g
Listeria monocytogenes Absent in 25 g
Salmonella spp. Absent in 25g

PHYSICOQUEMICAL FEATURES

PARAMETER	ACCEPTANCE LIMITS	RESIDUES ANALYZED	ACCEPTANCE LIMIT
pH	5,67	Dioxines	1.0 pg/kg
aw	0,86	Dioxines and PCB'S	1.25 pg/kg
Nitrite	100 mg/kg		
Nitrate	250 mg/kg		



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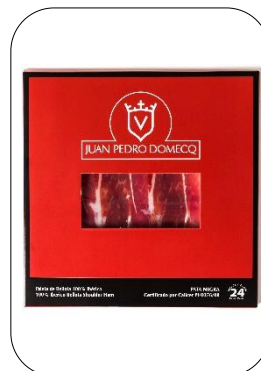
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