

	GENERIC STANDARD	ALL.7.4.3.3 REV.0 DEL 30.04.02 PAG.1 di 1
---	-------------------------	---

Denomination	PORK SHANK with rind Fresh or frozen
---------------------	---

Nazionalità	CE
Cut	<ul style="list-style-type: none"> • anatomical basis of the region of the hind limb of the pork with the tibia and fibula (the bone) and lean portion adhering ("muscle"). • obtained from the boning of fresh pork legs, the detachment is operated with knife at the knee joint level (cut between the femur and tibia): articular surface intact • Presence of the rind to cover part of the back of the shin
Ingredients	Fresh pork leg
Organoleptic features	Appearance: consistency of the fresh product of good quality, without rind bristles Color: red pulp, white fat Smell: neutral, typical of fresh meat of good quality
Microbiological parameters	Salmonella spp: absent in 25g Listeria monocytogenes absent in 25g
Transport	Fresh or Frozen Temperature: in accord to the legal limits
Packaging	Fresh product: in plastic or in stainless steel containers Frozen product: in carton boxes of about 15 kg.

PHOTO of the PORK SHANK with rind

General Requirements:

The product meets the Italian and EU laws.
 The product is free of extraneous matter of whatever nature or amount.
 The facilities are clean, no rust and intact to ensure good sanitary conditions.
 The delivery of goods takes place on the dates and at the times agreed.



1	30.04.2012	Layout updating	AQ	DIR
0	29.11.2000	I° Emission	LAB. CQ / AQ	DIR
<i>REV.</i>	<i>DATA</i>	<i>REASON</i>	<i>PREPARED BY</i>	<i>APPROVED BY.</i>