



Product Details

Animal Type:	PORK	Brazilian Official Product Name:	CARNE DE SUÍNO SEM OSSO - BARRIGA COM PELE	
Production Code:	PBCYCEAF2LP	Brand:	VALESUL	Destination:
Expiry Date:	365 days	Date Format:	DD/MM/AAAA	MERCOSUL
Individual Weight:	0.00 to 0.00	Slaughter Type:	NORMAL SLAUGHTER	
Edata's Code:	5766	Average's Code:	637136	Ean14's Code:

International Description

ENGLISH	FROZEN PORK BONELESS BELLY RIND ON
ESPAÑOL	CERDO CONGELADO SIN HUESO PANCETA CON CUERO

Ingredients

Chilled pork belly – 100%

Product Description / Quality Features

Frozen Pork Belly, without bones, rind on.
Box containing 18 – 23kg of product, packaged in the layerpack system.
The expiry date is assured if all conditions of stock, transport and trading are fulfilled.
ALLERGEN: NOT CONTAINS.

Product Description

Process description:

After cooling, the swine half carcasses are divided into shank, shoulder, overpallet, loaf and side. The side is sent to the deboning table, where the belly along with the rib is removed from it. Then remove the rib bones manually with the knife. The belly goes on to be trimmed and standardized. The products are packed in plastic packaging in the layerpack system (interleaved) with a label with the printed label, stamping the fab/L dates. and val. they are made by date stamp in the format DAY/MONTH/YEAR. They are weighed and go to the secondary packaging sector where they are packed in cardboard boxes, identified by an adhesive label. After weighing, the boxes receive a label generated by a computerized system that presents identification for product traceability. The boxes may or may not receive the seal label with the stamp of the Federal Inspection Service (SIF) according to each destination. Afterwards, they are transferred to the freezing tunnel until reaching a temperature of -18°C. Transport is carried out using vehicles equipped with a cold chamber, properly sanitized and released.

Specifications of microbiological parameters:

- Salmonella spp: Ausência em 25g, IN Nº 60, DE 23/12/2019
- Escherichia coli/g: 10e2, IN Nº 60, DE 23/12/2019
- Aeróbios mesófilos/g: 10e5, IN Nº 60, DE 23/12/2019

Specifications of physicochemical parameters and contaminants:

- Not applicable

Parameters of quality:

- Length: 50 cm (tolerance of +/- 2 cm)
- Width: 20 (tolerance of +/- 2 cm)
- Thickness of the backfat: Maximum 1/3 of the total piece height.
- Analytical fat: Less than 25%.
- Stamp/ink: Absent (the presence of heat stamps is tolerated).
- Rama Lard / Soft Fat: Absent
- Hair: Absent
- Cartilage: Absent
- Bone fragments: Absent
- Nipples: removed with a knife
- The shape of the belly must be rectangular, according to the standard dimensions. The piece must be reframed on the piano side and on the empty side. The cut of the skin must be straight.
- Product absent of strange materials.

Allergen:

- Not contains

Instructions for preparation and consume:

- This food if handled incorrectly and or consumed raw can cause health damage.
- Keep refrigerated or frozen.
- Defrost only in the refrigerator or microwave.
- Keep raw product separate from other foods. Wash the work surfaces (including cutting boards), utensils and hands with soap and water after handling the raw product.
- Consume only after cooking, frying or roasting completely.

Product Pictures



Product Pictures





Illustrative image

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