

	Specification	Revision: 0
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Product basics	
Name of the product	Trimmings 70/30
Use of the product	Further production
Product group	Fresh meat
Origin	Germany / EU

Product details	
Sensory characteristic	Specific appearance and smell, without deviations
Condition	Chilled or frozen
Fat content	30%+-5
Ingredients list	not applicable
Shelf life	Chilled, production day plus 4 days / frozen, 18 months

Storage- / Transport conditions	
Temperature	Chilled at $\leq 4^{\circ}\text{C}$
	Frozen at $\leq -18^{\circ}\text{C}$

Packing	
Chilled	Euro-boxes E2 on Euro plastic pallets H1, up to 9 layers with 4 boxes. Covered with a pallet film cap, stabilized with stretch film
Frozen	Euro-boxes E2 on Euro plastic pallets H1, up to 9 layers with 4 boxes. Covered with a pallet film cap, stabilized with stretch film Euro pallets or one way wood pallets with bottom film layer in naked or poly blocks up to 8 layers per pallet. Covered with a pallet film cap, stabilized with stretch film

Microbiological criteria		Benchmark	Limit
Total plate count		$5 \cdot 10^5$	$1 \cdot 10^6$
Enterobacteriaceae		$1 \cdot 10^2$	$5 \cdot 10^3$

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Remarks	
Ionizing or ultraviolet rays	The meat has not been treated with ionizing or ultraviolet rays
Allergens	Beside pork meat no other allergens contained
GMO	The product does not contain, mandatory labeling, genetically modified organisms or ingredients that has been produced out of GMOs. The product does not need to be labeled in order of regulations of (EG) 1829/2003 und (EG) 1830/2003.
Metal detection	No

