

Raw Material Specification

Nr. 70502

Pork belly „A“ quality

| Criteria | Requirements | | | | | | | | | | |
|-------------------------------|---|------------------------------|-----------------|----------|-----------|------------------------|-----------|-------------|--------|-------------------------------|-----------|
| Quality Norm | “A” quality | | | | | | | | | | |
| Weight per piece | <ul style="list-style-type: none"> • Height: 2,5 cm • Length: 50 cm • Width: 18 – 20 cm | | | | | | | | | | |
| Fat/lean relation | Lean | | | | | | | | | | |
| Cut | <ul style="list-style-type: none"> • Squared cut • Ribs must be ripped (not cut) • No deep cuts onto the surface • Without bone and grease • Clean cut with no injuries • Without the teat part | | | | | | | | | | |
| Transport condition | Fresh – temperature 0 - 2°C | | | | | | | | | | |
| Packaging | -Hanging or in containers | | | | | | | | | | |
| Bacterial count | <table style="width: 100%; border: none;"> <tr> <td style="padding-left: 20px;">Total microbiological count:</td> <td style="text-align: right;">5,000,000 cfu/g</td> </tr> <tr> <td style="padding-left: 20px;">E. Coli:</td> <td style="text-align: right;">500 cfu/g</td> </tr> <tr> <td style="padding-left: 20px;">Staphylococcus aureus:</td> <td style="text-align: right;">500 cfu/g</td> </tr> <tr> <td style="padding-left: 20px;">Salmonella:</td> <td style="text-align: right;">0/25 g</td> </tr> <tr> <td style="padding-left: 20px;">Sulphite-reducing Clostridia:</td> <td style="text-align: right;">100 cfu/g</td> </tr> </table> | Total microbiological count: | 5,000,000 cfu/g | E. Coli: | 500 cfu/g | Staphylococcus aureus: | 500 cfu/g | Salmonella: | 0/25 g | Sulphite-reducing Clostridia: | 100 cfu/g |
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| E. Coli: | 500 cfu/g | | | | | | | | | | |
| Staphylococcus aureus: | 500 cfu/g | | | | | | | | | | |
| Salmonella: | 0/25 g | | | | | | | | | | |
| Sulphite-reducing Clostridia: | 100 cfu/g | | | | | | | | | | |

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