

Raw Material Specification

Nr. 70506

Pork belly

Criteria	Requirements
Quality Norm	Very lean
Piece configuration	Height: at least 2,5 cm Length: 50 cm Width: 14 – 16 cm
Fat/lean relation	Uniformly defatted
Cut	<ul style="list-style-type: none">• Rectangular cut with cartilages• Ribs must be ripped• No deep cuts onto the surface• Without bone and lard• Clean cut, without injuries• Without the teat part
Transport condition	Fresh: temperature ranging from 0 to +2°C
Packaging	Fresh: Hanging
Bacterial count	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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