

## Raw Material Specification

Nr. 70606

### Pork shoulder

<b>Criteria</b>	<b>Requirements</b>										
Quality Norm	Blue										
Weight per piece	N/A										
Fat/lean relation	<ul style="list-style-type: none"> <li>• 8% by chemical analysis</li> <li>• 5% by visual analysis</li> </ul>										
Cut	<ul style="list-style-type: none"> <li>• Totally defatted, boneless</li> <li>• Without shoulder chap, the rear shank muscle, false lean, riblet meat and major sinews</li> </ul>										
Transport condition	<ul style="list-style-type: none"> <li>• Fresh: temperature ranging from 0 to + 2° C</li> <li>• Frozen: temperature ranging from –18 to –20°C</li> </ul>										
Packaging	<ul style="list-style-type: none"> <li>• Fresh: in jumbo boxes</li> <li>• Frozen: every single piece wrapped, on pallets or jumbo boxes</li> </ul>										
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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