

Raw Material Specification

Nr. 70613

Pork loin

Criteria	Requirements
Quality Norm	
Weight per piece	2,70 kg - 3,30 kg Length: 50-60 cm
Fat/lean relation	As seen in picture
Cut	Dutch cut (short) <ul style="list-style-type: none">• Without filet• Cut loin after last rip• Remove loin from vertebral bone• Remove chain• Without cartilage and bones on the loin• Remove hard fat – remove fat very well – not blue
Transport condition	Fresh Temperature: 0 - +2°C
Packaging	Hanging, in containers or small Jumbo boxes
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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