

## Raw Material Specification

Nr. 75000

### Pork leg, round cut

<b>Criteria</b>	<b>Requirements</b>
Quality Norm	EAA, EA
Weight per piece	12,00 kg - 15,50 kg
Fat/lean relation	Max. fat thickness 2,0 cm (measured at the oyster point)
Cut	<ul style="list-style-type: none"> <li>• With flank fat, flank meat and bone</li> <li>• Without tail fat</li> <li>• Cut through the point where tailbone and aitch bone meet</li> <li>• Hind foot cut through star</li> </ul>
Transport condition	Fresh:                      on Eurohooks (regularly closed) Temperature:            0 - +2°C
Packaging	- Hanging – 10 pieces per hook
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

## Raw Material Specification

Nr. 75000

**Pork leg, round cut**



## Raw Material Specification

Nr. 75000

**Pork leg, round cut**

