

Raw Material Specification

Nr. 75005

Pork leg, round cut

Criteria	Requirements
Quality Norm	EAA, EA
Weight per piece	11,50 kg - 13,00 kg
Fat/lean relation	Max. fat thickness 2,5 cm (measured at the oyster point)
Cut	<ul style="list-style-type: none">• With flank fat, flank meat and bone• Without tail fat• Cut through the point where tailbone and aitch bone meet• Hind foot cut through star
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

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