CARPISA	TECHNICAL DATASHEET		Ref.: FT 12-47 Revision : 0			
PRODUCT NAME:	COW TENDERLOIN 1,8+					
CODE(S):	1247					
DESCRIPTION OF PIECE:	COW TENDERLOIN Piece coming from the lumbar part, lodged between the lower ribs and the vertebral column					
Storage conditions (Temperature):		Batch: Julian day				
Must be stored in a clean place, not on the floor, at a temperature below -18°C (frozen) and below 0°- 7° C (fresh).		Freeb expire date:				
		Frozen expiry date:	24 months			
						
Ingredients Beef	Percentage					
Deel	100%					
LABELLING: in accordance with legal requirements In compliance with EU Regulation 1169/2011 on food information provided to the consumer and EC Regulation 1333/2008 on food additives and Royal Decree 75/2009 regarding the labelling system for beef.						
Pieces		Boxes				
Product name.		Product name.				
Preservation conditions.		Preservation conditions.				
Expiry date.		Expiry date.				
Batch number.		Batch number.				
Origin. (SPAIN)		Origin. (SPAIN)				
Feed.		Feed.				
Slaughter and NRS company reference number of the abattoir. (SPAIN)		Slaughter and NRS company reference number of the abattoir. (SPAIN)				
Cutting and NRS company reference number of the cutting room. (SPAIN)		Cutting and NRS company reference number of the cutting room. (SPAIN)				
Weight		Name or business name.				
		Weight.				
LOGISTICAL INFORMATION						
* Vacuum packed and distributed in cardboard boxes						

CARPISA FOODS	TECHNICAL DATASHEET			Ref.: FT 12-47 Revision: 0		
PRODUCT CHARACTERISTICS						
PHYSICAL	Values	Units	Tolerance			
Unit weight	variable	Kg	+/- 0,5cm			
Long	1		+/- 0,5cm			
Width						
	Ausencia		+/- 0,5cm			
	<5.9					
pH						
MICROBIOLOGICAL CHARACTERISTICS	Values	Units	Tolerance			
In compliance with CE Regulation 2073/2005 and CE Regulation 1441/2007 regarding microbiological criteria applicable to food products						
Mesophilic aerobic organisms		n=5, c=2				
		m=500.000 M=5.000.000	ufc/g			
E. coli] [I n=5, c=2	alog			
		m=50 M=500	ufc/g			
		n=5, c=0	uic/g			
Salmonella						
		Ausencia en 10 g	Poss	ibility of cross		
ALLERGENS	Presence in produc	ct		ntamination		
Crustaceans and crustacean based products	No			No		
Shellfish and products derived from shellfish	No			No		
Lupins and derived products	No			No		
Celery and derived products	No			No		
Egg and egg based products	No			No		
Fish and fish based products	No			No		
Cereals containing gluten and derived products	No			No		
Milk and its derivatives (including lactose)	No			No		
Nuts (almonds, hazelnuts, walnuts, cashews, etc.) and derived products	No			No		
Mustard and derived products	No			No		
Peanuts and peanut based products	No			No		
Soya and soya based products	No			No		
Sesame seeds and sesame seed based products Sulphur dioxide and sulphites in concentrations greater	No			No		
than 10mg/kg or 10mg/litre expressed in SO ₂	No			No		
ORGANOLEPTIC CHARACTERISTICS						
Colour and scent	Typical of beef					
Appearance	Free of abcesses, bruising, blood clots a	and cuts that are non-compl	liant			
Superficial slime Dryness	Absence Absence					
Exudation (excess liquid)	Absence					
Foreign bodies (tendons, bones or remaining cartilage)	Absence					
ene-20	Issue	d: Quality Department		Page 2		