

GENERAL FRIGO

TRITO SUINO 85/15(S)

 TRIMMING 85/15(S)

 TRIMMING 85/15(S)

 TRIMMING 85/15(S)

...l'alternativa eccellente



DESCRIZIONE DEL PRODOTTO:

TRITO 85/15(S) DI SUINO

VALORI MICROBIOLOGICI:

Carica batterica (CMT):	<math> < 1 \times 10^6 </math> ufc/1g
Coliformi totali:	<math> < 1 \times 10^3 </math> ufc/1g
Escherichia coli:	<math> < 1 \times 10^2 </math> ufc/1g
Stafilococchi coagulasi pos.:	<math> < 1 \times 10^2 </math> ufc/1g
Salmonella:	assente in 25 g
Listeria monocytogenes:	assente in 25 g

ASPETTO VISIVO:

carne suina di coscia di colore rosso fresco tipico della carne fresca, il tessuto adiposo deve avere colore bianco perlaceo.

Carni provenienti da stabilimenti approvati con bollo CEE.

IMBALLAGGIO PER LA CONSEGNA:

fresco:

consegnato sfuso in bacinelle di plastica E2 o in baldresche di acciaio inox/ sottovuoto termoretraibile

congelato:

confezionato in pani/sottovuoto termoretraibile

TEMPERATURA DI CONSERVAZIONE:

fresco: 0/2°C

congelato: <math> < -15 </math>°C

ETICHETTATURA DEL PRODOTTO:

etichettatura conforme alle vigenti leggi

Compagnia Italiana General Frigo S.p.A.

Viale Germania, 40 - 20066 Melzo (Milano)

internet: www.generalfrigo.com

e-mail: info@generalfrigo.com

tel. +39.02.95.05.141

fax +39.02.95.51.616



TRIMMING 85/15(S)

DESCRIPTION OF PRODUCT: TRIMMING 85/15(S)

MICROBIOLOGICAL VALUE:

total microbial content (TMC):	$1 \times 10^6 \text{ ufc/1g}$
Coliforms:	$1 \times 10^3 \text{ ufc/1g}$
E. coli:	$1 \times 10^2 \text{ ufc/1g}$
Staphylococcus coagulasi.:	$1 \times 10^2 \text{ ufc/1g}$
Salmonella:	absent in 25 g
Listeria monocytogenes:	absent in 25 g

VISUAL APPEARANCE:

pork meat of leg, red color typical of the fresh meat
Adipose tissue, pearl white
meats coming from EEC approved plants.

PACKING FOR DELIVERY:

fresh: loose delivered in plastic boxes E2 or in inox boxes
vacuum packed in poly

frozen: packed in polyblocs /vacuum packed in poly

TEMPERATURE OF CONSERVATION:

fresh: 0/2°C
frozen: -15°C

LABELLING OF PRODUCT:

labelling conform to current rules



TRIMMING 85/15(S)

ARTIKELBEZEICHNUNG: TRIMMING 85/15(S)

MIKROBIOLOGISCHE WERTE:

Aerobi mesophile gesamteimzahl (GKZ):	$1 \times 10^6 \text{ ufc/1g}$
Coliforme bakterien:	$1 \times 10^3 \text{ ufc/1g}$
Escherichia coli:	$1 \times 10^2 \text{ ufc/1g}$
Koagulase-positive staphylokokken.:	$1 \times 10^2 \text{ ufc/1g}$
Salmonellen:	nicht nachweisbar in 25 g
Listeria monocytogenes:	nicht nachweisbar in 25 g

OPTISCHE BESCHAFFENHEIT:

Schweineschinken, roter Farbe, typisch frisches Fleisches.
Fettgewebe weisser Farbe.
Fleisch stammt aus zugelassenen Betrieben mit EG-Zulassungsnummer

VERPACKUNG:

frisch: lose geliefert in Kisten E2 oder in inox Gittern/in plastic vacuum verpackt

gefroren: verpackt in Block/in plastic vacuum verpackt

LAGERTEMPERATUR:

frisch: 0/2°C
gefroren: -15°C

ETIKETTIERUNG VOM PRODUKT:

Etikettierung entspricht den jeweils geltenden Vorschriften



TRIMMING 85/15(S)

DESCRIPTION DU PRODUIT: TRIMMING 85/15(S)

VALEURS MICRO BIOLOGIQUES:

Bacterien:	$1 \times 10^6 \text{ ufc/1g}$
Total coliforme:	$1 \times 10^3 \text{ ufc/1g}$
Escherichia coli:	$1 \times 10^2 \text{ ufc/1g}$
Staphylocoque coagulasi.:	$1 \times 10^2 \text{ ufc/1g}$
Salmonella:	absent in 25 g
Listeria monocytogenes:	absent in 25 g

ASPECT VISUEL:

Viande de porc jambon, couleur rouge typiques de la viande fraîche. Le tissu adipeux doit être blanc.
Viande provenant d'établissements approuvés avec No. CEE

EMBALLAGE POUR LA LIVRAISON:

fraîche: confectionné en vrac dans des cuvettes en plastic/caisson en acier inox/confectionné sous vide thermoretraible

congelée: en bloque/confectionné sous vide thermoretraible

TEMPERATURE DE CONSERVATION:

fraîche: 0/2°C
congelée: -15°C

ETIQUETAGE DU PRODUIT:

étiquetage conformes aux lois en vigueur