




C.I. Porkco

**DATA SHEET
HALF CARCASS 6 CUTS**

CODE:FT 016

VERSION: 01

Name	HALF CARCASS							
Common Names	Half carcass – 6 cuts							
General description	It corresponds to pork half carcass in three cuts. Carcass weight between 65-70 kgs							
Obtaining the cut	A longitudinal cut is made, starting downward from the entrance of the pelvis and the midpoint of the legs of the carcass, following the imaginary midline of the spine to the neck by dividing the carcass into two equal parts. And then we cut in 3 part each slide.							
Quality specifications	Product free of drug residue. Without evidence of filth, fecal matter, or foreign objects. To be packed it must have an internal temperature of $\leq 7^{\circ}\text{C}$.							
Sensory characteristics	Color: Uniformly pink, covered with fatty tissue with white shades on the surface (FAT). Texture - dampness: non-exudative, firm to the touch and juicy. Odor: characteristic to fresh pork.							
Microbiological characteristics	<table border="1"> <thead> <tr> <th><i>Microorganisms</i></th> <th>Normal Values</th> </tr> </thead> <tbody> <tr> <td>Escherichia coli</td> <td><1100 UFC/g</td> </tr> <tr> <td>Salmonella spp</td> <td>Absent /25 grams</td> </tr> </tbody> </table>		<i>Microorganisms</i>	Normal Values	Escherichia coli	<1100 UFC/g	Salmonella spp	Absent /25 grams
<i>Microorganisms</i>	Normal Values							
Escherichia coli	<1100 UFC/g							
Salmonella spp	Absent /25 grams							
Commercial presentations	Half carcasses whitout feets and hooks on each of its legs (bulk). 20 kgs average each box and without head too.							
Conservation conditions	Refrigeration at a temperature $\leq 4^{\circ}\text{C}$ Freezing at a temperature $\leq -18^{\circ}\text{C}$							
Estimated shelf life	Shelf life obtained through the microbiological validation conditions of each establishment. 12 months frozen.							
Distribution control	Do not alter the refrigeration conditions, keeping the temperature specified on the label of the product. Do not pierce the products' vacuum packaging.							

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Population group

All types of consumers in different marketing channels.



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