
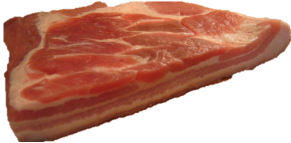


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| <br>Plaza BC. | <b>PORK TECHNICAL FACT SHEET</b>   | FT-DES-039  |
|  | version:002  | Examined and approved<br>by Processing Supervisor |
| <b>PRODUCT NAME AND PICTURE</b>  | <b>PORK BACON</b>    |   |
| <b>PHYSICAL DESCRIPTION</b>  | BY SEPARATING BONE FROM THE PORK LOIN, PORK ARM, RIB AND LEG.  |   |
| <b>APROX. WEIGHT</b>   | 7,0 TO 8,0 KG BY POST  |   |
| <b>PHYSICAL-CHEMICAL PROPERTIES</b>  | PH: 5,4 TO 5,6<br><b>Temperature:</b> From 0°C to 4°C<br><b>Microbiological:</b> According to parameters established by Invima and Colombian technical standards. NTC. 4516 - NTC. 4519- NTC. 4574- NTC. 4779 - ISO 7251 |   |
| <b>ORGANOLEPTICS PROPERTIES</b>  | Color: Characteristic of pork muscle<br>Smell: Characteristic<br>Texture: Moderately hard on the outside and fat<br>Consistency: Muscular semi-hard  |   |
| <b>HANDLING CONDITIONS AND PRESERVATION</b>  | Between 0 ° C and 4 ° C. Seven days without gasket on the vacuum and vacuum-packed 30-day.<br>Freezing (temperatures between -15 ° C a -20 ° C) up to a year   |   |
| <b>PRESENTATION AND PACKAGING</b>  | In bolsatina in cardboard boxes or vacuum packed.  |   |
| <b>LABELING SYSTEM</b>   | The name of the product, expiration date, weight of the product, nutritional table, management and conservation of the product.  |   |
| <b>MOVEMENT AND DISTRIBUTION</b>   | Transport in freezer vans with a maximum temperature of -4 ° C and lowest of 0 ° C, vehicles maintaining hygiene standars. Distribution in baskets or cardboard box with bolsatina.                                      |   |