
 Plaza BC.	PORK TECHNICAL FACT SHEET	FT-DES-037
	version:002	Examined and approved by Processing Supervisor

PRODUCT NAME AND PICTURE	PORK RIB 
PHYSICAL DESCRIPTION	THROUGH THE SEPARATION OF BACON , ARM PORK , PORK LOIN AND BACON
APROX. WEIGHT	2,8 TO 3,5 KG BY POST
PHYSICAL-CHEMICAL PROPERTIES	PH: 5,4 TO 5,6 Temperature: From 0°C to 4°C Microbiological: According to parameters established by Invima and Colombian technical standards. NTC. 4516 - NTC. 4519- NTC. 4574- NTC. 4779 - ISO 7251
ORGANOLEPTICS PROPERTIES	Color: Characteristic of pork muscle Smell: Characteristic Texture: Hard Consistency: Muscular hard
HANDLING CONDITIONS AND PRESERVATION	Between 0 ° C and 4 ° C. Seven days without gasket on the vacuum and vacuum-packed 30-day. Freezing (temperatures between -15 ° C a -20 ° C) up to a year
PRESENTATION AND PACKAGING	In bolsatina in cardboard boxes or vacuum packed.
LABELING SYSTEM	The name of the product, expiration date, weight of the product, nutritional table, management and conservation of the product.
MOVEMENT AND DISTRIBUTION	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.