
 Plaza BC.	PORK TECHNICAL FACT SHEET	FT-DES-041
	version:002	Examined and approved by Processing Supervisor
PRODUCT NAME AND PICTURE	PORK STEAK 	
PHYSICAL DESCRIPTION	THROUGH THE SEPARATION OF PORK LEG, PORK LOIN, BACON AND RIBS.	
APROX. WEIGHT	6,5 TO 8,0 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: Moderately semi-soft Consistency: Semi-soft and moderately muscular build bone content	
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.	