




Plaza BC.

PORK TECHNICAL FACT SHEET

FT-DES-033

version:002

Examined and approved by
Processing Supervisor

PRODUCT NAME AND PICTURE	WHOLE PORK LOIN 
PHYSICAL DESCRIPTION	BY SEPARATING BONE FROM THE LOIN, PORK LEG, RIB AND SPINE
APROX. WEIGHT	4 TO 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 Red Smell: Characteristic Texture: Moderately soft Consistency: -Muscular soft
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.