

# TECNICAL FILE OF THE PRODUCT HALAL CECINA

Nº R.S.I.: 10.12966/LE



#### PRODUCT'S NAME: CECINA

Cecina (a kind of dry-salted beef) is a delicacy originating from the cold mountains of Leon in northern Spain. Choice cuts of beef ham are seasoned, cured and smoked over oak fires to produce a true gourmet treat. Slice and enjoy cold, perhaps with a drizzle of olive oil. Definitely does not need to be cooked.

**Brand: OMEYA** 

#### Description of ingredients and additives (amounts, etc.):

Ingredients: Leg or elbow of beef, salt,

Antioxidant E-331iii, preservative: E-252, E-250.

#### Description of the type of container or packaging:

- Whole piece.
- Whole piece packaged.
- Whole piece pressed (for slicing)
- Half piece vacuum.
- Whole piece in vacuum packed.
- Sliced 100g packet...

#### Service Forme (pallets, etc.):

- Sliced with exhibiting boxes
- Box of 10 kg piece, for the rest according to the piece.

#### **Storge condicions:**

- Whole piece in cool and dry place.
- Package: refrigerated.

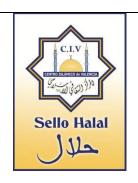
#### Instruciones of use.

- Thin sliced.

Self life: 360 days.



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1. PHYSICAL AND CHEMICAL CHARACTERISTICS					
BENZO(α)PYRENE	<u>&lt;</u> 5,0 μg/kg	SUMA HAP`S ≤30 μg/kg			
WATER ACTIVITY		≤0,92	≤0,92		
2. MICROBIOLOGICAL FEATURES					
RECORD		LIMITS			
Escherichia coli β-glucuronidase positive ≤5,0x10² ufc./ g					
Salmonella		Absence/ 25 g			
Coagulase positive Staphylococcus		≤1,0x10 <sup>3</sup> ufc./ g			
Sulphite-reducing Clostridium ≤1,0x10		≤1,0x10 <sup>2</sup> ufc/ g			
Listeria monocytogenes		$\leq$ 1,0x10 $^2$ ufc/ g	≤1,0x10 <sup>2</sup> ufc/ g		

3. NUTRITIONAL VALUE (in 100 g of product)						
ENERGY		1067 / 254	KJ / Kcal			
FAT		10	g			
Of which SATURANT		4,6	g			
Carbohydrates		0	g			
Of which SUAGERS		0	g			
PROTEIN		40,6	g			
SALT		6,5	g			
4. GENERAL FEATURES						
TASTE	Taste characteristic, slightly salty, juicy por the marbled light fat.	ODOR IntensE, a slight smo				
EXTERNAL COLOR	Color toasted, brown, slightly darker shades.	INNER COLOR OF CUT	From a cherry to garnet, accentuating on the edges. It will present a slight marbling of fat.			
TEXTURE	Slightly fibrous consistency.					

5. ALLERGEN STATEMENT BY THE EU Regulation 1169/2011						
FOOD ALLERGEN PRESENCE	Presence		CROSS CONTAMINATION			
FOOD ALLERGEN PRESENCE	SI	NO	SI	NO		
Cereals containing gluten		x		x		
Crustáceos y productos derivados Crustaceans and products derivative		x		x		
Eggs and products derivative		x		x		
Fish and products derivative		x		x		



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5. Peanuts and products derivative	x	х		
Soybeans and products basic of soybean (except soybean oil)	х	х		
7. Milk and it's derivative (including lactose)	х	х		
8. Nuts	х	х		
Celery and products derivative	х	х		
Mustard and products derivative	x	х		
11. Grains of sesame and derivative	x	х		
12. Anhydrides sulphur y sulphites	х	х		
13. Lupin and products based on lupin	х	х		
14. Molluscs and products based on molluscs	х	х		
INFORMATION FOR POPULATION SENSIBLE				
SUIT FOR ENTEROCOELIA	NOT CONTAIN GLUTEN			

DECLARATION OF ORGANISMS GENETIC MODIFICATION (OMG'S)

Not genetic modification product, in accordance with the Regulation (CE) no 1829/2003 y no 1830/2003

DECLARATION OF INGREDIENTS AND PRODUCTS TREATED WITH IONIZING RADIATION

