



Product code 9006

**85/15 Trimming**



Current online version

1. PRODUCT IDENTIFICATION

|                 |                                                                                                                                                                         |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product code    | 9006                                                                                                                                                                    |
| Commercial name | 85/15 Trimming                                                                                                                                                          |
| Product family  | Pork Trimming                                                                                                                                                           |
| Product page    | <a href="https://carnicasdelalitera.com/en/products/pork-trimming/85-15-trimming-9006">https://carnicasdelalitera.com/en/products/pork-trimming/85-15-trimming-9006</a> |
| Description     | 85/15 Trimming (9006), supplied boneless, rindless. Cut and packed to the agreed commercial specification, chilled or frozen.                                           |

2. RAW MATERIAL AND ORIGIN

|                   |                                                                                                   |
|-------------------|---------------------------------------------------------------------------------------------------|
| Species           | Domestic pig ( <i>Sus scrofa domesticus</i> )                                                     |
| Country of origin | Spain<br><i>Rearing and slaughter indications are given on the label per Reg. (EU) 1337/2013.</i> |
| Condition         | Chilled / Frozen                                                                                  |
| Composition       | Single-ingredient fresh pork. No ingredients, additives or processing aids added.                 |
| Treatment         | No treatment other than chilling or freezing.                                                     |

3. CUT SPECIFICATION

|                      |                      |
|----------------------|----------------------|
| Anatomical location  | Mixed / not specific |
| Cut format           | Trimming             |
| Bone status          | Boneless             |
| Rind status          | Rindless             |
| Lean-to-fat ratio    | 85/15                |
| Typical weight range | 20–25 kg             |
| Custom cutting       | Available on request |

4. QUALITY AND FOOD SAFETY CHARACTERISTICS

|                              |                                                                                                                                      |
|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Organoleptic characteristics | Characteristic colour, odour and texture for the cut. Free from foreign bodies, bone splinters and blood clots beyond specification. |
|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|

|                          |                                                                                                                                                                                                                                     |
|--------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chemical characteristics | pH, water-holding capacity and fat content per the agreed specification sheet.                                                                                                                                                      |
| Microbiological          | Compliant with Regulation (EC) 2073/2005 process hygiene criteria. Full limits issued on the product specification sheet.<br><i>Criteria per Reg. (EC) 2073/2005. Full limits are issued with the agreed product specification.</i> |
| Allergen statement       | No allergens intentionally added. Produced in a facility handling meat products only.                                                                                                                                               |
| GMO statement            | Not derived from genetically modified organisms; no GMO labelling required.                                                                                                                                                         |

## 5. PACKING AND LABELLING

|                           |                                                                                                                                                                                                                                                                                        |
|---------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Packing formats           | Polybag, Block frozen, Carton                                                                                                                                                                                                                                                          |
| Pieces per carton         | 1                                                                                                                                                                                                                                                                                      |
| Net carton weight         | 22.5 kg                                                                                                                                                                                                                                                                                |
| Gross carton weight       | 23.1 kg                                                                                                                                                                                                                                                                                |
| Carton dimensions         | 600 × 400 × 200 mm                                                                                                                                                                                                                                                                     |
| Cartons per pallet        | 48                                                                                                                                                                                                                                                                                     |
| Pallets per container     | 20                                                                                                                                                                                                                                                                                     |
| Container loading         | Approx. 21.6 tonnes per 40ft reefer                                                                                                                                                                                                                                                    |
| Customer-specific packing | Available on agreement                                                                                                                                                                                                                                                                 |
| Labelling                 | Carton label carries the product name and code, batch identification, net weight, storage conditions, production and durability dates, the identification mark and the country of origin.<br><i>Label content per Reg. (EU) 1169/2011; identification mark per Reg. (EC) 853/2004.</i> |
| Food contact materials    | Food-grade packaging with declaration of compliance held on file.<br><i>Reg. (EC) 1935/2004</i>                                                                                                                                                                                        |

## 6. STORAGE, SHELF LIFE AND TRANSPORT

|                    |                                                                                                                                                           |
|--------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chilled storage    | -1 °C to +4 °C<br><i>Statutory limit: ≤ 7 °C (statutory maximum for meat other than offal, Reg. (EC) 853/2004).</i>                                       |
| Frozen storage     | ≤ -18 °C<br><i>Statutory limit: ≤ -18 °C (quick-frozen foodstuffs, Dir. 89/108/EEC).</i>                                                                  |
| Chilled shelf life | 21 days from production, vacuum packed                                                                                                                    |
| Frozen shelf life  | 18 months at ≤ -18 °C                                                                                                                                     |
| Defrosting         | Defrost under refrigeration, within the storage temperature range specified for this product. Do not refreeze after thawing.                              |
| Transport          | Refrigerated transport under continuous temperature control; the storage temperature must be maintained throughout carriage.<br><i>Reg. (EC) 853/2004</i> |

## 7. COMPLIANCE AND CERTIFICATION

|                               |                      |
|-------------------------------|----------------------|
| Establishment approval number | Pending verification |
| Competent authority           | Pending verification |

|                        |                                                                                                                                                                                                                           |
|------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food safety management | HACCP-based food safety management system.<br><i>Reg. (EC) 852/2004</i>                                                                                                                                                   |
| Traceability           | Batch identity assigned at reception and carried through cutting, packing and dispatch. Batch reference appears on the carton label and dispatch documentation.<br><i>Traceability obligation per Reg. (EC) 178/2002.</i> |

## 8. CUSTOMS, MARKETS AND COMMERCIAL TERMS

|                                       |                                                                              |
|---------------------------------------|------------------------------------------------------------------------------|
| CN heading — chilled                  | 0203 19<br><i>Other cuts of swine meat fall under heading 0203.</i>          |
| CN heading — frozen                   | 0203 29<br><i>Other cuts of swine meat fall under heading 0203.</i>          |
| HS / CN code declared by the supplier | 0203 19 / 0203 29                                                            |
| Available Incoterms                   | EXW, FCA, FOB, CFR, CIF, DAP<br><i>Incoterms® 2020, agreed per contract.</i> |
| Minimum order                         | 1 full pallet (mixed pallets by agreement)                                   |
| Lead time                             | 10–14 days from confirmed order and approved specification                   |

## 9. INTENDED USE

|                         |                                                      |
|-------------------------|------------------------------------------------------|
| Commercial applications | Further processing, Sausage & mince, Cooked products |
| Customer segments       | Industrial processing, Importers & distributors      |

## 10. REGULATORY FRAMEWORK

*The statements below describe the legislation applicable to this product. They state what the law requires; compliance of an individual consignment is evidenced by the official certification and documentation accompanying it.*

- Fresh meat of domestic swine placed on the EU market must be produced in an establishment approved by the competent authority, operating permanent procedures based on HACCP principles. [Reg. (EC) 852/2004; Reg. (EC) 853/2004]
- Each package must bear an oval identification mark showing the country name or two-letter code, the approval number of the establishment and the abbreviation CE/EC, applied before the product leaves the establishment. [Reg. (EC) 853/2004]
- All slaughtered domestic swine are subject to official examination for *Trichinella*, other than animals from holdings or compartments officially recognised as applying controlled housing conditions, to which the recognised derogation applies. [Reg. (EU) 2015/1375]
- Process hygiene criteria for *Salmonella*, *Enterobacteriaceae* and aerobic colony count on carcasses, and the criteria applicable to minced meat and meat preparations, are set out in the microbiological criteria regulation, with the sampling frequency it prescribes. [Reg. (EC) 2073/2005]
- Residues of pharmacologically active substances must remain within the maximum residue limits established for foodstuffs of animal origin, and contaminants within the maximum levels set for meat. [Reg. (EC) 470/2009; Reg. (EU) 2023/915]
- Quick-frozen product must be held at -18 °C or colder throughout, with brief upward fluctuations of no more than 3 °C permitted during transport and local distribution; storage and transport temperatures must be monitored and recorded. [Dir. 89/108/EEC; Reg. (EC) 37/2005]
- One-step-back, one-step-forward traceability must be established and maintained at all stages of production, processing and distribution. [Reg. (EC) 178/2002]
- Fresh, chilled and frozen pork carries the indications “Reared in” and “Slaughtered in”; a single “Origin” indication may be used only where the animal was born, reared and slaughtered in the same country. [Reg. (EU) 1337/2013; Reg. (EU) 1169/2011]
- Unprocessed single-ingredient fresh meat is exempt from the mandatory nutrition declaration. [Reg. (EU) 1169/2011]
- Materials in direct contact with the meat must comply with EU food contact materials legislation and be covered by a declaration of compliance. [Reg. (EC) 1935/2004]

## 11. EXPORT DOCUMENTATION

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- Consignments travel under the official or animal health certificate model applicable to the destination, signed by an official veterinarian. [Reg. (EU) 2016/429; Reg. (EU) 2017/625; Reg. (EU) 2020/2235]
- Certification is issued through the EU TRACES NT system where the destination requires it. [Reg. (EU) 2017/625]
- Commercial invoice, packing list with batch identification, transport document and, where required, certificate of origin accompany each consignment.
- Customs headings shown on this sheet follow the Combined Nomenclature and are indicative; the eight-digit subheading is confirmed per consignment. [Reg. (EEC) 2658/87]

## 12. REGULATORY REFERENCES

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1. Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs  
<http://data.europa.eu/eli/reg/2004/852/oj>
2. Regulation (EC) No 853/2004 of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin  
<http://data.europa.eu/eli/reg/2004/853/oj>
3. Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs  
<http://data.europa.eu/eli/reg/2005/2073/oj>
4. Commission Implementing Regulation (EU) 2015/1375 laying down specific rules on official controls for *Trichinella* in meat  
[http://data.europa.eu/eli/reg\\_impl/2015/1375/oj](http://data.europa.eu/eli/reg_impl/2015/1375/oj)
5. Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, Article 18 (traceability)  
<http://data.europa.eu/eli/reg/2002/178/oj>
6. Regulation (EU) No 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers  
<http://data.europa.eu/eli/reg/2011/1169/oj>
7. Commission Implementing Regulation (EU) No 1337/2013 as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry  
[http://data.europa.eu/eli/reg\\_impl/2013/1337/oj](http://data.europa.eu/eli/reg_impl/2013/1337/oj)
8. Council Directive 89/108/EEC on the approximation of the laws of the Member States relating to quick-frozen foodstuffs for human consumption  
<http://data.europa.eu/eli/dir/1989/108/oj>
9. Commission Regulation (EC) No 37/2005 on the monitoring of temperatures in the means of transport, warehousing and storage of quick-frozen foodstuffs intended for human consumption  
<http://data.europa.eu/eli/reg/2005/37/oj>
10. Regulation (EU) 2017/625 of the European Parliament and of the Council on official controls  
<http://data.europa.eu/eli/reg/2017/625/oj>
11. Regulation (EU) 2016/429 of the European Parliament and of the Council on transmissible animal diseases (Animal Health Law)  
<http://data.europa.eu/eli/reg/2016/429/oj>
12. Commission Implementing Regulation (EU) 2020/2235 as regards model animal health certificates, model official certificates and model animal health/official certificates  
[http://data.europa.eu/eli/reg\\_impl/2020/2235/oj](http://data.europa.eu/eli/reg_impl/2020/2235/oj)
13. Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food  
<http://data.europa.eu/eli/reg/2023/915/oj>
14. Regulation (EC) No 470/2009 laying down Community procedures for the establishment of residue limits of pharmacologically active substances in foodstuffs of animal origin, and Commission Regulation (EU) No 37/2010  
<http://data.europa.eu/eli/reg/2009/470/oj>
15. Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food  
<http://data.europa.eu/eli/reg/2004/1935/oj>
16. Council Regulation (EEC) No 2658/87 on the tariff and statistical nomenclature and on the Common Customs Tariff (Combined Nomenclature)  
<http://data.europa.eu/eli/reg/1987/2658/oj>

*Legend: Pending verification — Field held pending verification — the value is not released.*

This document describes the product as catalogued by Cárnicas de la Litera, S.L. Values shown as company specification are agreed per contract and may be adjusted to buyer requirements and destination-market conditions. No price, availability or market approval is asserted by this document.

PREPARED BY

APPROVED BY (QUALITY)

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Signature / Date

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Signature / Date