



Product code 5303

Cutting Fat



Current online version

1. PRODUCT IDENTIFICATION

Product code	5303
Commercial name	Cutting Fat
Product family	Others
Product page	https://carnicasdelalitera.com/en/products/others/cutting-fat-5303
Description	Cutting Fat (5303), supplied boneless. 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 <i>Rearing and slaughter indications are given on the label per Reg. (EU) 1337/2013.</i>
Condition	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	Fat & rind
Cut format	Fat
Bone status	Boneless
Typical weight range	15–25 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. <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, Carton, Block frozen
Pieces per carton	1
Net carton weight	20 kg
Gross carton weight	20.6 kg
Carton dimensions	600 × 400 × 200 mm
Cartons per pallet	48
Pallets per container	20
Container loading	Approx. 19.2 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. <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. <i>Reg. (EC) 1935/2004</i>

6. STORAGE, SHELF LIFE AND TRANSPORT

Frozen storage	<= -18 °C <i>Statutory limit: <= -18 °C (quick-frozen foodstuffs, Dir. 89/108/EEC).</i>
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. <i>Reg. (EC) 853/2004</i>

7. COMPLIANCE AND CERTIFICATION

Establishment approval number	<i>Pending verification</i>
Competent authority	<i>Pending verification</i>
Food safety management	HACCP-based food safety management system. <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. <i>Traceability obligation per Reg. (EC) 178/2002.</i>

8. CUSTOMS, MARKETS AND COMMERCIAL TERMS

CN heading — frozen	0209 10 <i>Pig fat free of lean meat, not rendered, falls under heading 0209.</i>
HS / CN code declared by the supplier	0209 10
Available Incoterms	EXW, FCA, FOB, CFR, CIF, DAP <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	Rendering & fat processing, Further processing, Sausage & mince
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

- 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

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
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
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
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)

Signature / Date

Signature / Date