Batch: According to the criteria of our manufacturer: XXX (day of the year) YY (year of manufacture) JC (letters that indicate that it has been made in their facilities).

Shelf life: 5 years from the manufacturing date

Storage:
Store in a dry place (humidity should be less than 80%) and at temperatures no higher than 25ºC. After opening, store covered in fridge between 2º and 5ºC and consume within 96 hours.

Transport: At room temperature.

Distributed by:
Cárnicas Carro Bierzo S.L. Vía de la Plata 3, 24793, Valderrey, León. Fiscal ID: B24581761. Tel: +0034 987664227. carnesrojas@bodegaelcapricho.com. Food hygiene certificate nº: 10.024517/LE

Food hygiene certificate nº: 26/02444/LO

Labelling: El Capricho as trademark. Corporate name of Cárnicas Carrobierzo S.L. Sticker indicating our food hygiene certificate number / Ingredients / Allergens / Net weight / Nutritional information / Batch/ Best before date / Storage conditions.

Legislation:

Royal Decree 474/2014, 13th June, approving the quality standard for meat derivatives.

REGULATION (EU) Nº 1169/2011 OF THE EUROPEAN PARLIAMENT AND COUNCIL, 25th October 2011 on food information provided to the consumer, by which Regulations (EC) Nº 1924/2006 and (EC) Nº 1925/2006 of the European Parliament and Council are amended, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, European Parliament and Council Directive 2000/13/EC, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) 608/2004.

Royal Decree 640/2006, 26th May, regulating certain applicable conditions of community provisions on the hygiene, production and marketing of food products. The most recent modification is by Royal Decree 1338/2011, 3rd October, which establishes various individual applicable measures relating to community provisions on the hygiene of production and sale of food products.

Royal Decree 640/2006, 26th May, regulating certain applicable conditions of community provisions on the hygiene, production and marketing of food products. The most recent modification is by Royal Decree 1338/2011, 3rd October, which establishes various individual applicable measures relating to community provisions on the hygiene of production and sale of food products.

Commission Regulation (EC) 2074/2005, 5th November 2005, laying down applicable measures for certain products in accordance with the provisions of European Parliament and Council Regulation 853/2004 for the organisation of official controls in accordance with the provisions of European Parliament and Council Regulations (EC) 854/2004 and European Parliament and Council (EC) Regulations 882/2004, making exceptions to the provisions of European Parliament and Council Regulation (CE) 852/2004 and amending Regulations (EC) 853/2004 and (EC) 854/2004 (Official Journal of the European Union L 338 of 22nd December).

Commission Regulation (EC) 2073/2005, 15th November, 2005 relating to the microbiological criteria applicable to alimentary products.

European Parliament and Council Regulation (EC) 852/2004, 29th April 2004, concerning the hygiene of foodstuffs.

European Parliament and Council Regulation (EC) 853/2004, 29th April 2004, laying down specific hygiene rules for food of animal origin.

European Parliament and Council Regulations (EC) 854/2004, 29th April 2004, laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.

Royal Decree 1698/2003, 12th December, establishing the applicable provisions of Community Regulations on the labelling system for beef and veal. The most recent modification of Royal Decree 1698/2003 is by Royal Decree 543/2016, 25th November, which establishes applicable provisions of the Community Regulations on the labelling system of beef.

R.D. 1334/1999, 31st July, approving the General Standard of Labelling, Presentation and Advertising of Food Products. (BOE nº 202, 24/08/99). The most recent modification is by R.D. 126/2015, 27th February, approving the general regulation of alimentary information about unpackaged foodstuffs on sale to the final consumer and to collectives, about packaged foodstuffs in places of sale at the request of the buyer, and about foodstuffs packaged by the retail trade.

R.D. 1808/1991, mention or marking that allow the identification of the batch which a food product is part of.

EL CAPRICHO

carnesrojas@bodegaelcapricho.com

COOKED TRIPE

Code: 8437017642039
Product description: Tinned tripe
Ingredients: 34% ox tripe, 13% ox foot, 13% beef snout, onion, chorizo, tomato sauce, olive oil, **wheat flour**, salt, sweet paprika, carrot, black peppercorns, whole cayenne pepper and bay leaf.
Contains no allergens
Treatments applied to the product: Ingredients prepared and cooked. Canned. Sterilized in autoclave for 90 minutes at 121°C.

The tripe, nose and the trotters of our old oxen have a very special texture and are clearly different from the tripe of younger animals. We make a traditional stew with them.

Weight and size:
Net weight 425 g. Gross weight 483 g. Diameter 10 cm. Height 6.5 cm

Packaging:
Tin
Cardboard box 40x30x20 cm (box 550 g)
27 tins/ box

Microbiological characteristics:

	LEGISLATION	RECOMMENDATION	UNITS
	Reglamento 2073/2005 modified by 1441/2007	INTERNAL CRITERIA	
Aerobic mesophiles		<10	cfu/g
Thermophilic aerobic		<10	cfu/g
Mesophilic anaerobes		<10	cfu/g
Mesophilic sulphite-reducing anaerobes		<10	cfu/g
Thermophilic anaerobes		<10	cfu/g
Listeria monocytogenes during shelf life		100	cfu/g
Listeria monocytogenes before sale		Absent	/25g

Organoleptic characteristics:
Orange-brown colour. Gelatinous, soft texture. Intense, tasty flavour. Traditional appearance.

Other features:
Absence of genetically modified organisms (GMOs)
Not suitable for celiacs
Not suitable for halal clients
Not suitable for kosher clients

Nutritional information:

* Typical values per 100 g.

Energy:	218 kcal
Fats:	14 g
of which saturated:	21,88 g
Carbohydrates:	2,1 g
of which sugars:	<0,5 g
Proteins:	21 g
Salt:	0,59 g

Date: 8th February 2018 (1st edition)
Manager: Noemí Bustillo