Batch: 1 (ox) xxxx (year and month of entry into the butchering room), yyyy (consecutive annual reference).

Shelf life: 2 years from the date of freezing that appears on the label. Once defrosted, consume within 10 days.

Transport: Frozen.

Storage:
The product must be stored in a freezer at a temperature below -18°C. For consumption, defrost the product in a fridge between 0°C and 10°C, keeping in the vacuum bag to prevent it from oxidising. Do not freeze again after defrosting. To defrost part of the meat, semi-defrost the whole piece to make a clean cut of the part you want. Immediately, vacuum-pack the part that will not be used, and return it to the freezer. To use the whole piece, defrost slowly as indicated. Remove the meat from the vacuum bag and dry it well with suitable absorbent paper which will not stick to the meat. Then there are two options; to use it whole, changing the product bag every time you use it and returning it re-wrapped to the fridge, or ration it according to how you want to use it. If vacuum-packed, the product can be kept between 15 and 20 days before using. If you do not have a vacuum-packing machine and wrap the meat in cling film, it can be kept in a fridge between 5 and 7 days. For further information, do not hesitate to contact us.

Distributed by:
Cárnicas Carro Bierzo S.L. Vía de la Plata 3, 24793, Valderrey, León. Fiscal ID: B24581761. Teléfono. +0034 987664227. carnesrojas@bodegaelcapricho.com

Food hygiene certificate nº: 10.024517/LE

Labelling: Product description (including category: ox) / El Capricho as trademark. Corporate name of Cárnicas Carrobierzo S.L. Sticker indicating our food hygiene certificate number/ Frozen product / Ear tag / Born in/ Raised in / Date of Birth / Slaughtered in/ Date of slaughter/ Butchered in / Weight / Batch / Freezing date / Best before date / Sex / Internal information relating to colour of fat, amount of fat (1 minimum and 5 maximum), marbling (1 minimum and 5 maximum) and breed/ Bar code/ 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

FLANK STEAK

Code: 98437017642469
Product description: Deep-frozen ox flank steak
Ingredients: 100% ox meat
Contains no allergens
Treatments applied to the product: Cryogenic freezing

This is a cut that comes from the flank and it is oval. It is a muscle of intense flavour. It is a very scarce cut since each animal has about 1 kg of flank steak, and it is very tasty grilled, or in strips cut crosswise, with the grain of the meat. It is also suitable for all types of stuffings.

Weight and size:
Approximate weight of piece between 700 g and 1.5 kg
Dimensions: 32x28x2 cm
1 unit/bag, 20-25 bags/box

Packaging:
Transparent food-standard plastic bag 30x40 cm or 40x50 cm (bag 40 g)
Cardboard box 58x38x23.5 cm (box 525 g)
28 boxes per pallet (pallet 20 kg)

Microbiological characteristics:

	LEGISLATION Regulation 2073/2005 modified by 1441/2007	RECOMMENDATION CENAN 1982	UNITS
Aerobic mesophiles		1000000	ufc/g
Total enterobacteria		100	ufc/g
Salmonella		Absent	/25g
Listeria monocytogenes before sale		Absent	/25g
Listeria monocytogenes during shelf life		100	ufc/g
Escherichia coli		10	ufc/g

Organoleptic characteristics:
Pale red colour. Compact texture. Intense flavour. Sinewy appearance.

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

Nutritional information:

** Typical values per 100 g.*

Energy:	352 kcal/ 1278 kJ
Fats:	29,6 g
-of which saturates:	13,6 g
Carbohydrates:	0,6 g
-of which sugars:	0,11 g
Proteins:	20,9 g
Salt:	0,11 g
Monounsaturated fatty acids	15,4 g
Polyunsaturated fatty acids	0,57 g

Date: 15th November 2017
Manager: Noemí Bustillo