

Batch: 2 (cow), xxxx (year and month of entry into the butchering room), yyyy (consecutive annual reference).

Shelf life: 9 months from the date of slaughter that appears on the label. Preferably, consume within 180 days of the date of slaughter.

Transport: Refrigerated.

Storage:
Suspend vertically in the fridge between 0° and 3°C or supported horizontally so that the air can circulate below (on a shelf with grid). It is very important to monitor the humidity, which should not exceed 60%. The fridge should be for meat only. Remove the mesh that protects the meat during transport, otherwise it cannot breathe and will develop mould. To check that the meat does not grow mould, clean the surface of the meat with paper or a dry cloth. If it is only possible to prop the meat upright, do so on a surface that allows it to breathe so that the air can circulate underneath (on a shelf with a grid or holes). It must be propped up on the bone, not the fat, as any part of the loin in contact with something will oxidise. Recommendation: remove the top of the top loin and use it for other dishes, such as stews, steak tartare, pastramis or slow cooked dishes.

Distributed by:
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Food hygiene certificate n°: 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) N° 1169/2011 OF THE EUROPEAN PARLIAMENT AND COUNCIL, 25th October 2011 on food information provided to the consumer, by which Regulations (EC) N° 1924/2006 and (EC) N° 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 (EC) Regulations 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 n° 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.

AGED LOIN OF WORKING COW

Code: 98437017642308

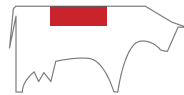
Product description: Aged loin of working cow

Ingredients: 100% ox meat

Contains no allergens

Treatments applied to the product: Dry-aged between 90 and 120 days, depending on many factors such as the breed, the age of the animal, the amount of fat and the character.

We came up with this name of 'working cow' to indicate that it is a cow reared in a different way. These are cows with great hormonal purity since they have not given birth for at least a year, and as a result of this they are closer to an ox in the sense that both animals have meat and fat that have not been altered by hormones.



Weight and size:

Between 30 kg and 50 kg.
Dimensions: 107x35x25 cm
2 loins/box

Packaging:

Food-standard microfiber bag
Cardboard box 126x45x32 cm (box 3 kg)
1 loin/box
6 boxes per pallet (pallet 20 kg)

Características microbiológicas:

LEGISLATION	RECOMMENDATION	UNITS
Regulation 2073/2005 modified by 1441/2007	CENAN 1982	
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:

Cut at the 3rd rib. Pale red colour. Compact texture. Milky flavour with a hint of mineral sweetness. Lustrous appearance. Normally smaller than the ox loin.

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: Noemi Bustillo



EL CAPRICO

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