

Product specification  HORSE	Realized	13-02-2026
	Modified	-
	Revision N°	0

Article name:

**R2C R2D R2E R2F**

Carcass calibration:

Article code	R2C	R2D	R2E	R2F
Carcass size	L	H	S	P
Carcass Kg	68-88kg	89-106kg	107-131kg	+132kg

Description: Paardenbout spierstuk 4tp....L..L..c17kg  
Horse hindleg knuckle 4tp....L..L..c17kg  
Pferdekeule Nuss 4tp.....L..L..c17kg  
Tranche grasse de cheval 4tp L..L..c17kg  
Bola de lomo de caballo 4tp..L..L..c17kg  
Noce di cavallo 4tp.....L..L..c17kg

Processing: Horse hindleg Knuckle peeled 4tp (**FIG.2**) Horse meat.



Figure 1



Figure 2

Packing:

- Knuckle technical parts packed into Louisa Bag (VF06).
- Vacuum.
- Shrink.
- Packages according to calibration are placed into the carton.
- Labeling according to Labeling Instruction.

Frozen products:

- Maintenance -18°C
- Expiring date up to 36 months after freezing date.

Fresh products:

- Maintenance between 0 - 2 °C
- Expiring date 90 days after the production date.

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Bacteriological limits according to Regulation:

- (CE) N° 2073/2005
- (SENASA) N° 3834/2008

- Plate count < 10<sup>5</sup> ufc /cm<sup>2</sup>
- Salmonella spp absence in 100 cm<sup>2</sup>
- Enterobacteriaceae < 10<sup>3</sup> ufc /cm<sup>2</sup>
- Escherichia coli < 10<sup>2</sup> ufc /cm<sup>2</sup>
- E. coli O157:H7 absence in 100 cm<sup>2</sup>
- Listeria monocytogenes absence in 25grs

Chemical Characteristics:

According to Reg. (UE) 2023/915 (on muscle meat)

- Cadmium < 0,2 mg/kg

GGO Status:

Products free from ingredients obtained by gene technology

Allergen information:

No allergen-containing raw materials used

Origin:

Argentina

Control date	Responsible	Signature

Made by: German Miño

Reviewed by: Alejandro van Avermaete