Frozen Pork Spare Ribs

Version **01** Date **28-10-2026**

1 Product Name or Description

PRODUCT NAME	SPECIES	HS CODE
Frozen Pork Spare Ribs	Pork (*Sus scrofa domesticus*)	**0203 29**

COUNTRY OF ORIGIN	IDENTIFICATION MARK	PRODUCTION PLANT
European Union	As stated on the veterinary health certificate	EU-approved establishment (Reg. (EC) No 853/2004)

Description Bone-in cut obtained from the dissection of the pork half-carcass: meat with bone from the chest section, including the ribs from the 4th to the last one with cartilage, with the sternum part removed. Covered with a layer of muscle and fat (0.3 cm ± 0.2 cm). The cut includes the internal and external intercostal muscles with their fat deposits. Individual bones with cut meat covering are permissible.

Trimming Diaphragm, fat deposits and loose pieces of meat or fat removed.

Production date Maximum 3 months prior to the loading date.

Legal Compliance Conforms to European Union legal requirements.

Ionization Product has not been exposed to ionizing radiation.

2 Quality Specifications

ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

Parameter	Specification
Surface	Clean, smooth, bloodless, free from congestion, crushed bones and deep cuts; muscle and fat surface shiny, dry or slightly damp. Wet, slippery or mouldy surface not allowed
Colour	Muscle: light pink to grey · Fat: creamy with a shade of grey and pink
Consistency	Firm, flexible
Odour	Specific, characteristic, without any sign of spoilage
Core temperature	≤ -18 °C

MICROBIOLOGICAL CRITERIA (COMMISSION REGULATION (EC) NO 1441/2007)

Parameter	Specification
E. coli, cfu/g	n=5, c=2, m=5×10^{2}, M=5×10^{3}
Salmonella, 1 g	n=5, c=0, not detected
Aerobic mesophilic bacteria, cfu/g	n=5, c=2, m=5×10^{5}, M=5×10^{6}

n = number of units comprising the sample; c = number of sample units giving values between m and M; m = value equal to or below which results are considered satisfactory; M = threshold above which results are considered unsatisfactory.

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3 Packaging

Format	Packaging Type
10 kg	Fixed-weight cartons with PE liner, palletised
40' reefer	Approx. 29 MT net per container

Labels can be supplied in other languages on request.

4 Shelf Life & Storage

- Shelf life: 18 months from the date of freezing
- Store at -18 °C or below
- Do not refreeze once thawed

5 Other Parameters

Transportation Refrigerated vehicles or reefer containers compliant with the ATP agreement, at -18 °C. Temperature monitored and documented throughout the cold chain.

Documents Veterinary Health Certificate, product label and quality certificate issued for each shipment.

6 Illustrative Images





Photos for illustration purposes only. Appearance may vary from lot to lot within the specification.

Note: The electronic version of this document is valid without signature.

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