

Batch: 6 (xx) xxxx (year and month of entry into the butchering room), yyyy (consecutive annual reference).

Shelf life: 24 months.

Storage:
Store in a cool, dry place, at no more than 15°C;
optimum storage temperature is around 5°C.

Transport: Refrigerated.

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

Food hygiene certificate n°: 10.024517/LE

Made by: (Industrias Quiñones S.L.) 10.05378/LE

Labelling:
El Capricho as trademark. Corporate name of Cárnicas
Carroberizo S.L. Sticker indicating our food hygiene
certificate number / Origin / Made in / Batch/ Date of
production/ Best before date / Net weight / Ingredients
/ Allergens / Nutritional information / 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
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 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.

CURED OX

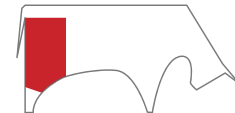
Code: 98437017642070

Product description: Cured salt ox, cecina

Ingredients: 100% ox meat and common salt

Contains no allergens

Treatments applied to the product: Salted, settled for 45-60 days, dried naturally for up to 3 years.



Cecina or cured salt ox is a dish fit for kings, obtained from those of our animals which have accumulated these magical veins of fat that melt in the mouth and flood our palate with flavour and undertones.

The legs of our oxen are carefully cut up into four parts: topside, silverside, knuckle and rump; we cover them in a mountain of salt and wait as long as the Master Curer thinks is right for each piece. Then the first drying phase begins and the meat must settle at a constant temperature and controlled humidity. In the last drying process, the Master's art and knowledge for controlling the speed and direction of drying combines with the fat from the animal that will protect the surface. Slow ageing is the perfect ally for achieving a sublime product. We serve it in whole pieces, in wedges or thinly sliced.



Weight and size:

Approximate weight of piece between 1.5 kg and 5 kg

Dimensions: 27x25x8 cm

1 unit/bag, 6-8 bags/box

Packaging:

Transparent food-standard plastic bag 40x50 cm (bag 40 g)

Cardboard box 58x38x23.5 cm (box 1 kg)

28 boxes per pallet (pallet 20 kg)

Microbiological characteristics:

| LEGISLATION | RECOMMENDATION | UNITS |
|---|----------------|-------|
| Regulation 2073/2005 modified by 1441/2007 | RD3484/200 | |
| Aerobic mesophiles | 10000 | ufc/g |
| Listeria monocytogenes shelf life | 100 | ufc/g |
| Salmonella | Absent | /25g |

Organoleptic characteristics:

Terracotta colour. Firm, delicate texture. Deep, intense flavour, with mineral, sweet, complex notes. Long. Rough exterior appearance and delicate interior.

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: | 228 kcal |
| Fats: | 7,2 g |
| Carbohydrates: | 5,7 g |
| Proteins: | 35,16 g |
| Salt: | 3,16 g |



EL CAPRICHO

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(1st edition)

Manager: Noemí Bustillo

