

# Frozen pork back bones

Article no.: 126118

Swiss pork  
that meets the highest requirements



## Product description

Cut:	pig's vertebrae without ribs, without sawdust or spinal cord
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Delivery temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



## Legal compliance

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# Frozen pork back bones with ribs

Article no.: 126119

Swiss pork  
that meets the highest requirements



## Product description

Cut:	pig's vertebrae with spinal cord
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-based test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork neck bones

Article no.: 126115

Swiss pork  
that meets the highest requirements



## Product description

Cut:	pig's vertebrae without sawdust or spinal cord
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Delivery temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork riblets

Article no.: 126120

Swiss pork  
that meets the highest requirements



## Product description

Cut:	breast ribs with intercostal meat
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
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# Frozen pork belly ribs

Article no.: 126096

Swiss pork  
that meets the highest requirements



## Product description

Cut:	–
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
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- ✓ Packing date
- ✓ Best-before date



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# Frozen pork breast bones

Article no.: 126121

Swiss pork  
that meets the highest requirements



## Product description

Cut:	without ribs
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



## Legal compliance

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# Frozen pork soft bones

Article no.: 126081

**Swiss pork**  
that meets the highest requirements



## Product description

Cut:	without ribs
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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- ✓ Quantity
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# Frozen pork front feet

Article no.: 126076

**Swiss pork**  
that meets the highest requirements



## Product description

Cut:	front foot free from hair and hooves, no incisions or scalds
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork hind feet

Article no.: 126112

Swiss pork  
that meets the highest requirements



## Product description

Cut:	hind foot free from hair and hooves, no incisions or scalds
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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- ✓ Company no.
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- ✓ Packing date
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# Frozen pork moonbones

Article no.: 126088

Swiss pork  
that meets the highest requirements



## Product description

Cut:	with thin meat layer
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork tailbone and tail

Article no.: 126084

Swiss pork  
that meets the highest requirements



## Product description

Cut:	tail with bone in one piece. Tails and bones each make up 50%
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork tail

Article no.: 126083

Swiss pork  
that meets the highest requirements



## Product description

Cut:	tails without bones, long tails
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork lung

Article no.: 126104

Swiss pork  
that meets the highest requirements



## Product description

Cut:	pulmonary lobes, cut
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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# Frozen pork liver

Article no.: 126106

Swiss pork  
that meets the highest requirements



## Product description

Cut:	liver without gall bladder or bile ducts, without fused parts
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



## Legal compliance

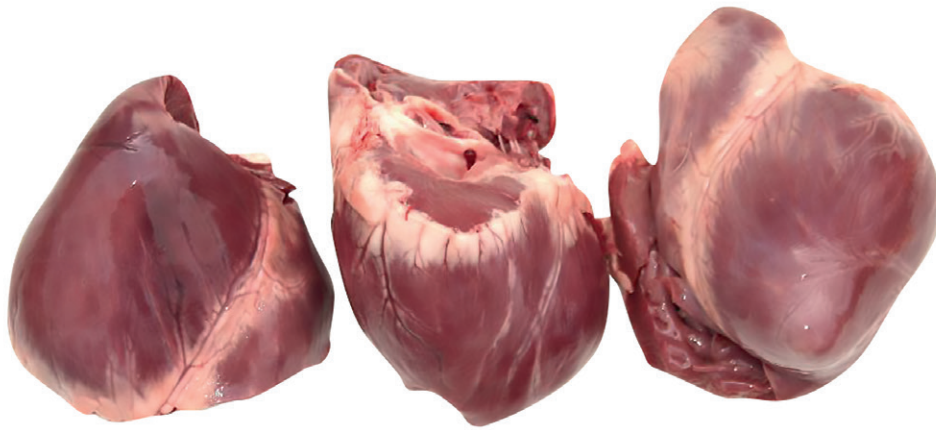
This product and its properties and packaging correspond to Swiss legislation and Regulations (EC) No. 852/2004 and 853/2004 and their subsequent regulations in their currently applicable versions. This product is not subject to the compulsory labelling of genetically modified organisms according to Regulations (EC) No. 1829/2003 and 1830/2003 in their currently applicable versions. The supplier guarantees that the described product is supplied in accordance with the specifications.



# Frozen pork hearts

Article no.: 126114

Swiss pork  
that meets the highest requirements



## Product description

Cut:	heart without blood vessels or blood
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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# Frozen pork spleen

Article no.: 126100

Swiss pork  
that meets the highest requirements



## Product description

Cut:	spleen without caul fat
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork kidneys

Article no.: 126099

Swiss pork  
that meets the highest requirements



## Product description

Cut:	kidneys without fat or ureter
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolourationn

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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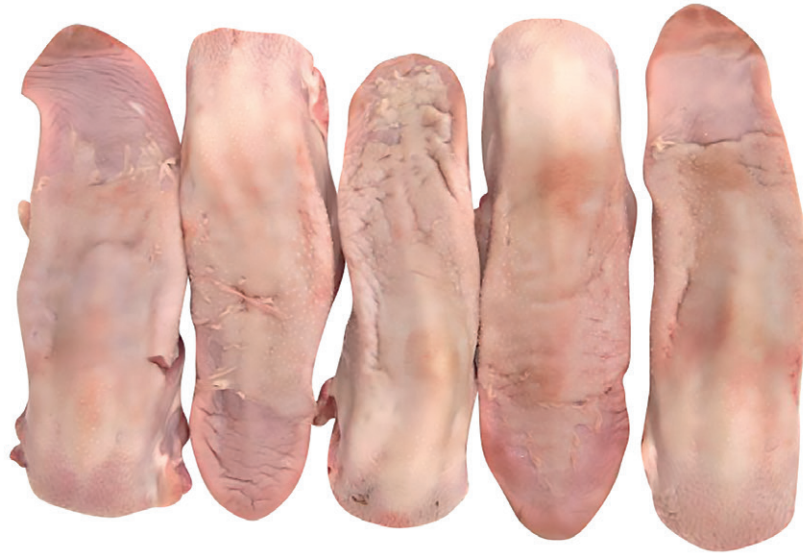




# Frozen pork tongue swiss cut

Article no.: 126075

Swiss pork  
that meets the highest requirements



## Product description

Cut:	tongue, cut, without glands
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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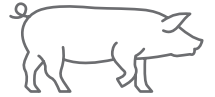




# Frozen pork back rind

Article no.: 126093

Swiss pork  
that meets the highest requirements



## Product description

Cut:	–
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork back and neck fat with rind

Article no.: 126095

Swiss pork  
that meets the highest requirements



## Product description

Cut:	–
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork back fat without rind

Article no.: 126092

Swiss pork  
that meets the highest requirements



## Product description

Cut:	–
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork leg fat with rind

Article no.: 126090

Swiss pork  
that meets the highest requirements



## Product description

Cut:	fat end, cut, without spongy fatty tissue
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork leg fat without rind

Article no.: 126089

Swiss pork  
that meets the highest requirements



## Product description

Cut:	fat end, cut, without spongy fatty tissue
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork shoulder fat with rind

Article no.: 126086

Swiss pork  
that meets the highest requirements



## Product description

Cut:	shoulder fat, cut, without spongy fatty tissue
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
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# Frozen pork shoulder fat without rind

Article no.: 126085

Swiss pork  
that meets the highest requirements



## Product description

Cut:	shoulder fat, cut, without spongy fatty tissue ;without rind
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork back rind

Article no.: 126094

Swiss pork  
that meets the highest requirements



## Product description

Cut:	–
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



## Legal compliance

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# Frozen pork trimmings

Article no.: 126117

Swiss pork  
that meets the highest requirements



## Product description

Cut:	–
Pieces:	gobbets
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork stomachs pouch cut

Article no.: 126102

Swiss pork  
that meets the highest requirements



## Product description

Cut:	stomach with small cut opened and emptied
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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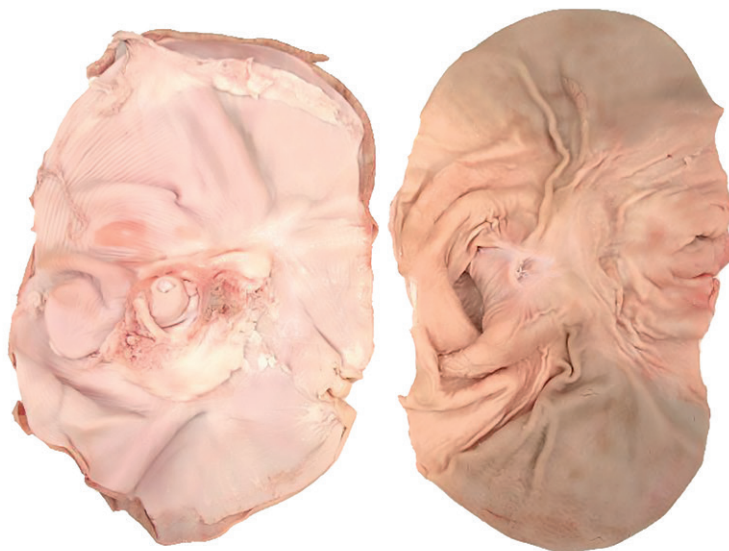




# Frozen pork stomachs butterfly cut

Article no.: 126103

Swiss pork  
that meets the highest requirements



## Product description

Cut:	stomach cut from 'top' to gullet via the round edge and emptied
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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# Salted pork small intestine

Article no.: 125723

Swiss pork  
that meets the highest requirements



## Product description

Cut:	intestine with faeces and mucus removed and soaked
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork flat bones

Article no.: 126116

Swiss pork  
that meets the highest requirements



## Product description

Cut:	wings from the lumbar vertebrae in one piece (joined together)
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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- ✓ Company name
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- ✓ Quantity
- ✓ Packing date
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# Frozen pork front foot max. 16 cm

Article no.: 126077

Swiss pork  
that meets the highest requirements



## Product description

Cut:	front foot free from hair and hooves, no incisions or scalds
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork front foot B

Article no.: 126078

Swiss pork  
that meets the highest requirements



## Product description

Cut:	front foot with quality deviations; feet must be free from hair and hooves
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork hind foot B

Article no.: 126113

Swiss pork  
that meets the highest requirements



## Product description

Cut:	hind foot with quality deviations; feet must be free from hair and hooves
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



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# Frozen pork head, whole, with cheeks but without tongue

Article no.: 126110

Swiss pork  
that meets the highest requirements



## Product description

Cut:	head without eyes, ears or tongue and free from hair
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
- ✓ Packing date
- ✓ Best-before date



## Legal compliance

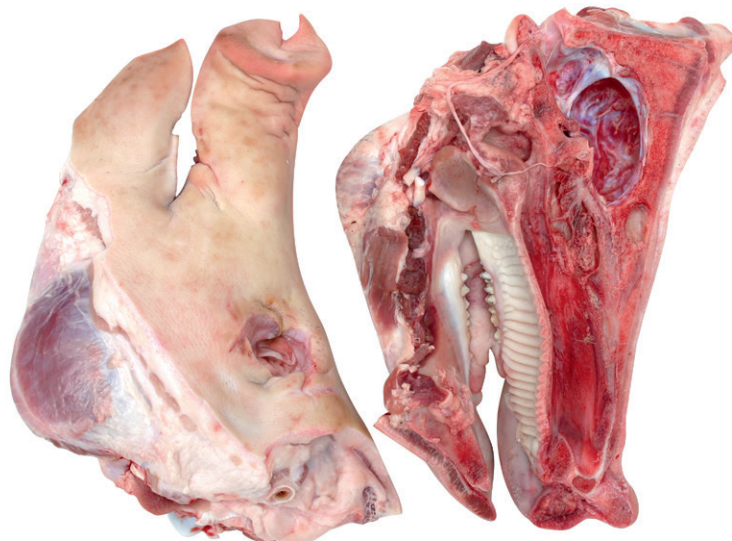
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# Frozen pork head, cut in half, with cheek but without ear

Article no.: 126108

Swiss pork  
that meets the highest requirements



## Product description

Cut:	half head without eyes, tongue or ears and free from hair
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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# Frozen pork head, whole, without cheeks or tongue

Article no.: 126109

Swiss pork  
that meets the highest requirements



## Product description

Cut:	head without eyes, ears or tongue and free from hair
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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# Frozen pork head, whole, with cheeks but without ears

Article no.: 126156

Swiss pork  
that meets the highest requirements



## Product description

Cut:	head without eyes, ears and free from hair but with tongue
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
- ✓ Quantity
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# Frozen pork head, whole, with cheeks and ears

Swiss pork  
that meets the highest requirements



Article no.: 126111



## Product description

Cut:	head without eyes, eartags and free from hair
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
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# Frozen pork short snout

Article no.: 125406

Swiss pork  
that meets the highest requirements



## Product description

Cut:	snout without hair
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
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# Frozen pork mask

Article no.: 126107

Swiss pork  
that meets the highest requirements



## Product description

Cut:	pork mask without eyes or ears, free from hair
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork ear flaps

Article no.: 126098

Swiss pork  
that meets the highest requirements



## Product description

Cut:	ears without hair or ear tags
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork bladder

Article no.: 126079

Swiss pork  
that meets the highest requirements



## Product description

Cut:	bladder without urethra
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

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# Frozen pork ham bone

Article no.: 126091

**Swiss pork**  
that meets the highest requirements



## Product description

Cut:	without kneecap, without fat or pieces of rind
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

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# Frozen pork shoulder bone

Article no.: 126087

Swiss pork  
that meets the highest requirements



## Product description

Cut:	without elbow, without fat or pieces of rind
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- ✓ Company no.
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## Legal compliance

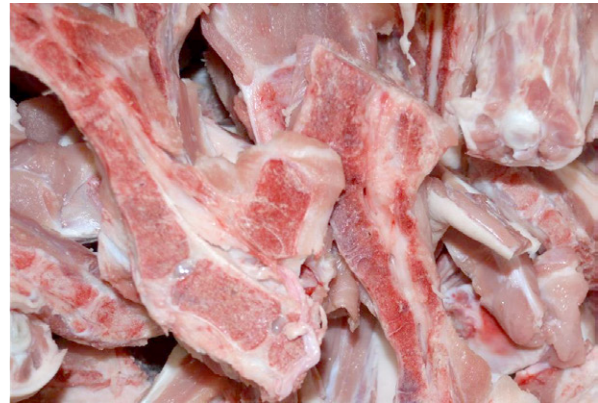
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# Frozen pork tail bone

Article no.: 126082

Swiss pork  
that meets the highest requirements



## Product description

Cut:	tail bone
Pieces:	whole
Odour:	typical, no extraneous odours
Appearance:	fresh, no discolouration

## Microbiological values

- ✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

## Technical values

Weight:	approx. 10 kg/box
Transport temperature:	< -18 °C
Storage temperature:	< -18 °C

## Best-before date / packaging / labelling

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