



PARRO GLOBAL FOOD



LAMB FARMS AND LAMB INDUSTRY





PARRO GLOBAL FOOD

DIRECTLY FROM OUR OWN FARMS
TO OUR INDUSTRY





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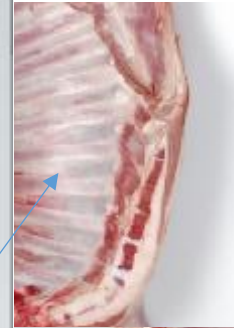
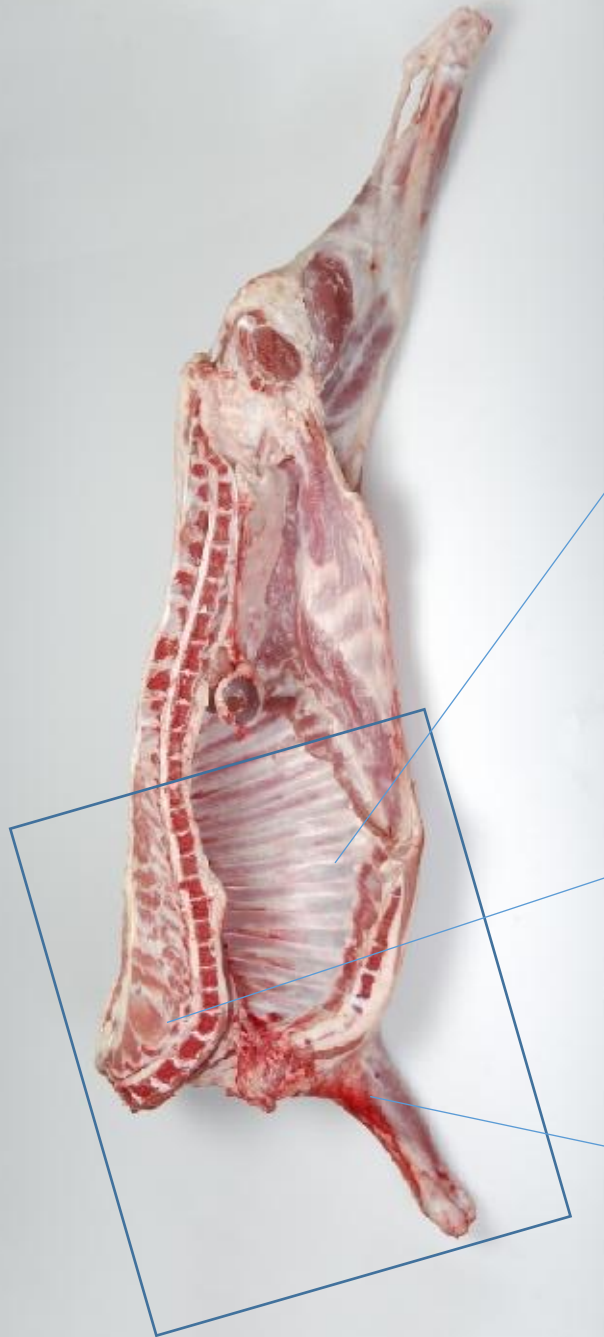




PARRO GLOBAL FOOD



10 RIBS KOSHER LAMB FOREQUARTER



FLANK



NECK AND RIBS



SHOULDER



LOIN CHOPS RACK

COD.1032 Cut
COD.1033 Uncut



Origin and production process:

Spanish-Breed lambs fed with a diet based on organic cereal grains
Lambs are fattened to an approximate live weight between 22-32 kg. Carcass weight between 10-15 kg. and 2,5-4 months old.

Flain chops from a carcass of lamb slaughtered chilled (Temp 2°C) and cut in the cutting room (Temp 4°C) at the same facilities.

Physicochemical and organoleptic characteristics

Maximum Temp	7°C	Humidity	70%
Minimum Temp	0°C	Colour	Pink-red
Approx. Weight	Between 0,90 – 1,50 kg	Flavour	Mild and pleasant

Packaging | Storage | Shelf Life | Identification and Traceability

Packaging System	Vacuum
Storage	Chilling room at temp <= 0°C
Shelf Life	35 days from packaging date when storage Temp between -1/1°C
Labelling and Traceability	Article: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight
	BOX: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight



BONE-IN FLAP

COD.1019



Origin and production process:

Spanish-Breed lambs fed with a diet based on organic cereal grains
Lambs are fattened to an approximate live weight between 22-32 kg. Carcass weight between 10-15 kg. and 2,5-4 months old.

Flap from a carcass of lamb slaughtered chilled (Temp 2°C) and cut in the cutting room (Temp 4°C) at the same facilities.

Physicochemical and organoleptic characteristics

Maximum Temp	7°C	Humidity	70%
Minimum Temp	0°C	Colour	Pink-red
Approx. Weight	Between 0,90 – 1,50 kg	Flavour	Mild and pleasant

Packaging | Storage | Shelf Life | Identification and Traceability

Packaging System	Vacuum
Storage	Chilling room at temp <= 0°C
Shelf Life	35 days from packaging date when storage Temp between -1/1°C
Labelling and Traceability	Article: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight
	BOX: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight





PARRO GLOBAL FOOD

TECHNICAL DATA SHEET

LONG LEG BONE-IN

COD.1040



Origin and production process:

Spanish-Breed lambs fed with a diet based on organic cereal grains
Lambs are fattened to an approximate live weight between 22-32 kg. Carcass weight between 10-15 kg. and 2,5-4 months old.

Leg from a carcass of lamb slaughtered chilled (Temp 2°C) and cut in the cutting room (Temp 4°C) at the same facilities.

Physicochemical and organoleptic characteristics

Maximum Temp	7°C	Humidity	70%
Minimum Temp	0°C	Colour	Pink-red
Approx. Weight	Between 0,90 – 1,50 kg	Flavour	Mild and pleasant

Packaging | Storage | Shelf Life | Identification and Traceability

Packaging System	Vacuum
Storage	Chilling room at temp <= 0°C
Shelf Life	35 days from packaging date when storage Temp between -1/1°C
Labelling and Traceability	Article: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight
	Box: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight



PARRO GLOBAL FOOD

TECHNICAL DATA SHEET

SADDLE CHOPS

COD.1030 Uncut
COD.1031 Cut



Origin and production process:

Spanish-Breed lambs fed with a diet based on organic cereal grains
Lambs are fattened to an approximate live weight between 22-32 kg. Carcass weight between 10-15 kg. and 2,5-4 months old.

Saddle chops from a carcass of lamb slaughtered chilled (Temp 2°C) and cut in the cutting room (Temp 4°C) at the same facilities.

Physicochemical and organoleptic characteristics

Maximum Temp	7°C	Humidity	70%
Minimum Temp	0°C	Colour	Pink-red
Approx. Weight	Between 0,90 – 1,50 kg	Flavour	Mild and pleasant

Packaging | Storage | Shelf Life | Identification and Traceability

Packaging System	Vacuum
Storage	Chilling room at temp <= 0°C
Shelf Life	35 days from packaging date when storage Temp between -1/1°C
Labelling and Traceability	Article: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight
	Box: Name RGS Country of Slaughter Shelf Life & Packaging date Batch number Net weight

