



PRODUCT SPECIFICATIONS
SALAMI TUNNEL WITH PEPPER
(PEPPER 2%)

Code number: 73
Product denomination: SALAMI TUNNEL WITH PEPPER
(PEPPER 2%)
Family: SALAMI

E.A.N code: 22795
Place manufacturing: La Vall de Bianya (Spain).



Description

- A. Approximate weight per piece: 3,900 kg.
- B. Unit of sale: Kg.
- C. Shelf-life: 4 months
- D. Keep between 2-15°C
- E. Ready to eat food.

Presentation

- A. Presentation: natural
- B. Type of packaging: boxes.
- C. Size box: 38 x 19 x 12,5 cm
- D. Approx weight per box: 3.900 kg.
- E. Pieces per box: 1

Palletisation

- A. Number boxes per palette: 144.
- B. Size palette: EUR.
- C. Net weight per pallet: 562 kg approx.
- D. Gross weight per pallet: 594 kg approx. + 15 kg pallet.

EN-0073

Last modification: 24/01/2024

Ingredients

Pork meat and fat, **milk proteins**, salt, pepper (2%) **lactose**, **powdered milk**, maltodextrin, dextrose, spices, acid regulator (E-575), stabilisers (E451i, E-450i and E-452ii), antioxidant (E-301), smoke flavouring, preservative (E-252), and colour (E-120). Surface preservative (E-235). Glazing agent (E-414)

Not suitable for allergic to milk and products thereof.
Gluten - free.



Physico-chemical and microbiological parameters

NUTRITION INFORMATION	PER 100 gr.
Energy	1780 kJ / 430 kcal
Fat	37.7 g
of which saturates	12.6 g
Carbohydrate	4.9 g
of which sugars	3.4 g
Protein	17.8 g
Salt	3.8 g

MICROBIOLOGY	Result
· Id. Salmonella spp	Absence / 25gr
· Presencia Listeria	Absence / 25gr

The nutrition data are average values obtained from analyzes carried out in approved laboratories and / or calculation made from the ingredients used. The results thereof may differ in different batches due to natural variations of the raw material or from the production factors.
Comply with the regulations of the European Community currently prevailing.

Physico-chemical characteristics of meat derivatives

(RD 474/2014 of 13 June)

Product	Collagen/protein ratio (percentage)	Fat g/100g o.d.s	Carbohydrates g gluc/100g o.d.s	Total protein g/100g o.d.s	Added protein g/100g
Chorizo and Salchichón and the other dry-cured sausages	≤ 30	≤70	≤10	≥22	≤3

o.d.s: on dry substrate

Physico-chemical properties affecting food safety

((EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments)

Water activity and pH

- Aw is ≤0.92
- Or pH ≤4.4
- Or products with pH ≤5.0 and ≤0.94 Aw.

Aw	pH
	≤4,4
≤0,92	
≤0,94	≤5,0

Genetically Modified Organisms

According to the certificates provided by suppliers of raw materials, the product does not contain or have been produced from genetically modified organisms.

Allergens declaration

Presence (+) The article contains the substance listed (as ingredient according to the manufacturing formula).

Absence (-) The article is free of the substance listed (does not contain the ingredient considering the manufacturing formula and in the allergens declaration from the raw material's supplier).

Regulation (EU) No 1169/2011			
-	Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products).	-	Nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof
-	Crustacea and products thereof	-	Celery and products thereof
-	Eggs and products thereof	-	Mustard and products thereof
-	Fish and products thereof	-	Sesame seeds and products thereof
-	Peanuts and products thereof	-	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L expressed as SO ₂
-	Soybeans and products thereof.	-	Molluscs and products thereof
+	Milk and products thereof (including lactose)	-	Lupine and products thereof

Produced in Spain by:

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