
	Product specification data sheet “Almjause” 100 g, sliced MAP	
Version 1		Page 1 of 1

General	Packaging
Denomination: “Almjause” (“Almkantling” – raw cured sausage, raw cured neck and raw cured loin) 100 g, sliced MAP Article number: 4863 EAN-Code: 9001745048631 Ecodex-Code: 9001745148638 Weight: 100 g, standardized	Packaging: modified atmosphere package Dimensions: app. 23,7 x 18,7 x 1,1 (length x width x height in cm) Material upper foil: OPET/PE-EVOH-PE under foil: APET/PE-EVOH-PE Packaged under protective atmosphere. Residual oxygen content <0,5 % at the time of packaging.

Product characteristics
Appearance: Thin sliced rectangular salami (“Almkantling” – smoked sausage, air dried dry cured), pork neck (smoked, air dried dry cured) and pork loin (smoked, air dried dry cured). Odour: pure, typical for raw cured products Taste: pure, typical for raw cured products E-Numbers: sodium nitrite E250, potassium nitrate E 252, ascorbic acid E 300 Best before: 40 days remaining shelf life at delivery. Storage: to be stored between +2°C to +7°C Remarks: After opening, keep refrigerated and consume within 3 days.

Ingredients		
“Almkantling” - sausage smoked, air dried dry cured	pork neck - smoked, air dried dry cured	pork loin - smoked, air dried dry cured
100 g Almkantling are made from 151 g fresh pork meat.		
pork meat, pork fat, table salt, dextrose, spices, antioxidant: ascorbic acid; spice extracts, starter cultures, preservative: sodium nitrite; natural beech wood smoke.	pork meat, sea salt, spices, spice extracts, dextrose, table salt, preservative: sodium nitrite; natural beech wood smoke.	pork meat, sea salt, spices, dextrose, preservatives: sodium nitrite, potassium nitrate; natural beech wood smoke.

Chemical-physical properties						
	“Almkantling”		pork neck		pork loin	
pH-value	< 5,3		5,8 ± 0,2		5,8 ± 0,2	
aw-value	<0,92		0,90 ± 0,02		0,90 ± 0,02	
moisture	41 ± 5	g/100 g	45 ± 4	g/100 g	46 ± 6	g/100 g
fat	26 ± 5	g/100 g	20 ± 5	g/100 g	19 ± 4	g/100 g
protein	27 ± 5	g/100 g	30 ± 6	g/100 g	29 ± 6	g/100 g
ash	5 ± 1	g/100 g	5 ± 1	g/100 g	5 ± 2	g/100 g
carbohydrates	0,5 ± 0,5	g/100 g	0,5 ± 0,5	g/100 g	0,5 ± 0,5	g/100 g
salt	4 ± 0,8	g/100 g	4 ± 1	g/100 g	3,5 ± 1	g/100 g
water/protein	1,5 ± 0,2		1,5 ± 0,2		1,6 ± 0,2	

Nutritional information						
	“Almkantling”		pork neck		pork loin	
Energy	1430	kJ/100 g	1259	kJ/100 g	1205	kJ/100 g
	344	kcal/100 g	302	kcal/100 g	289	kcal/100 g
Fat	26	g/100 g	20	g/100 g	19	g/100 g
of which saturates	10,4	g/100 g	8,0	g/100 g	7,6	g/100 g
Carbohydrates	<0,5	g/100 g	<0,5	g/100 g	<0,5	g/100 g
of which sugars	<0,5	g/100 g	<0,5	g/100 g	<0,5	g/100 g
Protein	27	g/100 g	30	g/100 g	29	g/100 g
Salt	4,0	g/100 g	4,0	g/100 g	3,5	g/100 g

Microbiological properties	
E. coli	<10 cfu/g
Enterobacteriaceae	<100 cfu/g
Staphylococcus aureus	<100 cfu/g
Salmonella	n.d. in 25 g
Listeria monocytogenes	<100 cfu/g

Legal compliance
The product does comply with all legal regulations for foodstuffs in Austria and in the European Community. The product does not contain genetically modified organisms as ingredients. It does not contain ingredients which are made from genetically modified organisms. The product is free from gluten and lactose.

created by: Nicole Mühlbacher-Köll	valid from: 21.11.2022
checked by: Klaus Hofer	cleared by: Klaus Hofer