



| General | | Packaging | | |
|-----------------|---|---------------------------------------|---|--|
| Denomination: | "Handl Milde Tyrolini XXL" - Tyrolean raw cured sausage mild taste, 80 g, MAP | Packaging: Dimensions: | Flow pack app. 32,0 x 7,0 x 1,0 (length x width x hight in cm) | |
| Article number: | 6263 | Material | OPET/PE/EVOH-PE | |
| EAN-Code: | 9001745062620 | | | |
| Ecodex-Code: | 9001745162634 | Packaged under protective atmosphere. | | |
| Weight: | t: 80 g, standardized | | Residual oxygen content <0,5 % at the time of packaging. | |
| Product char | racteristics | - | | |
| Appearance: | raw cured thin caliber sausage, air dried. Surface red-brown, inside meat red with white fat. | | | |
| Odour: | pure, typical for raw cured sausage | | | |
| Taste: | pure, typical for raw cured sausage, mild taste | | | |
| Ingredients: | pork meat, back fat, table salt, spices, honey, dextrose, antioxidant: sodium ascorbate; spice extracts, stabilizer: polyphosphate; preservative: sodium nitrite; starter cultures, edible sausage casing (glazing agent: sodium alginate; modified starch, firming agent: calcium chloride). | | | |
| Remarks: | 100 g "Milde Tyrolini" are made from 180 g fresh pork meat. | | | |
| E-Numbers: | sodium nitrite E250, sodium ascorbate E 301, sodium alginate E 401, polyphosphate E 452, calcium chloride E 509, modified starch E1422. | | | |
| Best before: | 60 days remaining shelf life at delivery. | | | |
| Storage: | to be stored at room temperature | | | |
| Demonster | | | | |

Remarks: After opening, keep refrigerated and consume within 1 day.

| Chemical-physical propert | ies | | Microbiological properties | Microbiological properties | | |
|---------------------------|-------------------|---------|----------------------------|----------------------------|--|--|
| pH-value | $5,4 \pm 0,2$ | | E. coli | <10 cfu/g | | |
| a _w -value | $0{,}86\pm0{,}02$ | | Enterobacteriaceae | <100 cfu/g | | |
| moisture | 22 ± 6 | g/100 g | Staphylococcus aureus | <100 cfu/g | | |
| fat | 42 ± 8 | g/100 g | Salmonella | n.d. in 25 g | | |
| protein | 30 ± 6 | g/100 g | Listeria monocytogenes | <100 cfu/g | | |
| ash | 6 ± 1 | g/100 g | | | | |
| carbohydrates | $0,5\pm0,5$ | g/100 g | | | | |
| salt | 4,5 ± 1 | g/100 g | | | | |
| collagen value | 11 ± 3 | g/100 g | | | | |
| collagen-free protein | 27 ± 6 | g/100 g | | | | |
| fat/protein | $1,4 \pm 0,2$ | | | | | |
| water/protein | $0,7 \pm 0,2$ | | | | | |

Nutritional information

| 2073 | kJ/100 g | | | |
|------|---|---|--|--|
| 500 | kcal/100 g | | | |
| 42 | g/100 g | | | |
| 17 | g/100 g | | | |
| <0,5 | g/100 g | | | |
| <0,5 | g/100 g | | | |
| 30 | g/100 g | | | |
| 4,5 | g/100 g | | | |
| | 2073 500 42 17 <0,5 <0,5 30 | 2073 kJ/100 g 500 kcal/100 g 42 g/100 g 7 g/100 g <0,5 g/100 g <0,5 g/100 g 30 g/100 g 4,5 g/100 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 naturally free from gluten and lactose.

| created by: Laura Stigger | valid from: 09.09.2021 |
|---------------------------|-------------------------|
| checked by: Klaus Hofer | cleared by: Klaus Hofer |