

COMPANY INFORMATION			
Address	C/ Independència, 2, Polígono Plans de la Sala, 08650 Sallent (Barcelona)		
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Website	www.pujols.es	Email	info@pujols.es

PRODUCT PRESENTATION			
Legal name	Burguer Meat	Internal reference	121
Commercial name	Dry Aged Burger Cheddar 2 x 110 g		
Product category	Beef	Health registration no.	ES 10.026444/B UE
Product presentation	Vacuum-packed burger meat in a skin pack.		
Instructions for use	Cook thoroughly before consumption.		
Intended use	Product suitable for all types of consumers, except people with milk protein allergy, sulfite allergy, or lactose intolerance.		

ORGANOLEPTIC CHARACTERISTICS	
Smell	Characteristic aroma of fresh, aged meat, with a mild dairy note provided by the cheddar cheese. Slightly salty notes are perceived, along with a buttery touch typical of cheddar, which harmonizes without becoming overpowering.
Taste	A precise salty point, provided by the salt, which enhances the natural flavors without overpowering them. A light and pleasant spicy touch from the pepper, which adds complexity without being excessively hot.
Color	Vacuum-packed, the meat shows a dark purplish tone characteristic of the absence of oxygen. Once the package is opened and the product comes into contact with air, it gradually regains its bright red color. The cheddar cheese provides subtle yellow-orange streaks, which become more visible after exposure to oxygen.
Texture	Firm yet juicy, it maintains the integrity of the muscle fibers; it offers moderate resistance to the bite ("bite") and breaks down evenly, without fragmenting into clumps.

INGREDIENT LIST		
Ingredient	%	Origin
Beef		
Cheddar cheese		
Pasteurized cow's milk		
Salt		
Rennet		
Lactic cultures		
Gluten-free breadcrumbs		
Salt		
Pepper		
Antioxidant (sodium citrates)		
Preservative (sodium sulfite)		

STORAGE CONDITIONS	
SHELF LIFE	21 days
STORAGE TEMPERATURE	0 - 4°C

NUTRITIONAL INFORMATION	
Average values per 100 g	
Energy value	1039 kJ
	249 kcal
Fat	19 g
of which saturates	8,8 g
Carbohydrates	0,8 g
of which sugars	0,3 g
Protein	18,5 g
Salt	1,4 g

ALLERGENS				
Allergen	Contains	Traces	Facility	Observations
Milk and derivatives including lactose	x			
Eggs and egg products				
Peanuts and peanut-based products				
Soy and soy-based products				
Molluscs and mollusc-based products				
Crustaceans and derivatives				
Celery and derivatives				
Mustard and derivatives				
Lupin and lupin-based products				
Fish and derivatives				
Cereals containing gluten and derived products				
Sesame seeds and sesame-based products				
Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts)				
SO <sub>2</sub> and sulfites in concentrations >10 mg/kg	x			

MICROBIOLOGICAL CHARACTERISTICS	
Parameter	Tolerance
Mesophilic aerobes at 30 °C	<10 <sup>7</sup> ufc/g
<i>Enterobacterias</i>	<10 <sup>4</sup> ufc/g
<i>Salmonella spp.</i>	No detectado/10 g
<i>E. coli</i>	< 500 ufc/g
<i>E.coli</i> O157:H7	No detectado/25 g

OTHER CERTIFICATIONS			
GMO-free	Sí	Irradiation-free	Sí
Suitable for vegans	No	Suitable for vegetarians	No
HALAL	No	KOSHER	No
Animal welfare	No	Gluten-free	Sí

**PRODUCT IMAGE**

