

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	101
Commercial name	Dry Aged Burger200 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 matured meat, with soft and natural notes typical of the product. Slightly salty nuances are perceived, along with a juicy background that enhances the meaty profile without being overwhelming.
Taste	Precise salty note provided by the salt, enhancing natural flavors without overpowering them. Light and pleasant spicy touch from pepper, adding complexity without being excessively hot.
Color	When vacuum-packed, the meat takes on a characteristic dark-purple tone due to the absence of oxygen. Once the package is opened and the product comes into contact with air, it progressively regains its bright red color.
Texture	Firm yet juicy, maintaining muscle fiber integrity; offers moderate bite resistance and crumbles uniformly without forming lumps.

INGREDIENT LIST		
Ingredient	%	Origin
Beef		
Gluten-free breadcrumbs		
Water		
Salt		
Pepper		
Antioxidant (sodium citrates)		
Preservative (sodium sulfite)		

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

NUTRITIONAL INFORMATION		
Average values per 100 g		
Energy value	944	kJ
	227	kcal
Fat	17,7	g
of which saturates	8,2	g
Carbohydrates	1,7	g
of which sugars	<0,5	g
Protein	16,7	g
Salt	1,3	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 ₂ and sulfites in concentrations >10 mg/kg	x			

MICROBIOLOGICAL CHARACTERISTICS	
Parameter	Tolerance
Mesophilic aerobes at 30 °C	<10 ⁷ ufc/g
Enterobacterias	<10 ⁴ ufc/g
Salmonella spp.	No detectado/10 g
E. coli	< 500 ufc/g
E.coli 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

