

COMPANY INFORMATION			
Address	C/ Independència, 2, Polígono Plans de la Sala, 08650 Sallent (Barcelona)		
Telephone	+34 93 222 22 44	Mobile	+34 697 74 20 35
Website	www.pujols.es	Email	info@pujols.es

PRODUCT PRESENTATION			
Legal name	Burguer Meat	Internal reference	118
Commercial name	Dry Aged Burger Cheddar 2 x 150 g & Jalapenos		
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.		
EAN	8437024063452		

ORGANOLEPTIC CHARACTERISTICS	
Smell	Characteristic aroma of matured meat, complemented by creamy cheddar notes and fresh jalapeño hints. Slightly salty nuances combine with a juicy background, enhancing the meaty profile without being overwhelming.
Taste	Precise salty note enhancing natural flavors. Cheddar adds creamy richness, while jalapeño provides a light, pleasant spicy kick.
Color	When vacuum-packed, the cheddar and jalapeño burger meat takes on a dark-purple tone due to the absence of oxygen, with yellow-orange cheddar specks and green jalapeño highlights still visible. Once opened and exposed to air, it progressively regains its bright red color, while the cheddar and jalapeño maintain their vivid contrasting tones.
Texture	Firm yet juicy, maintaining muscle fiber integrity; offers moderate bite resistance and crumbles uniformly without forming lumps.

INGREDIENT LIST		
Ingredient	%	Origin
Beef		
Cheddar cheese		
pasteurised milk		
salt		
rennet		
lactic cultures		
Roasted jalapeno purée		
roasted green jalapeno pepper		
green jalapeno pepper		
apple vinegar		
lemon juice		
salt		
Gluten-free breadcrumbs		
Salt		
Pepper		
Antioxidant (sodium citrates)		
Preservative (sodium sulfite)		

STORAGE CONDITIONS	
SHELF LIFE	21 days
TEMPERATURA DE CONSERVACIÓN	0 - 4 °C
OBSERVATIONS	

NUTRITIONAL INFORMATION	
Average values per 100 g	
Energy value	954 kJ
	230 kcal
Fat	17,4 g
of which saturates	7,8 g
Carbohydrates	1,1 g
of which sugars	0,4 g
Protein	17,3 g
Salt	1,7 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
Enterobacterias	<10 <sup>4</sup> 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

