CHORIZO IBERICO CULAR

121







E.S.T º 825

Pàg 1

Rev. 6

08/2022

TECHNICAL DATA SHEET

| . 20 | | | | | | |
|--|------------------------------------|---------------|---|----------------|--|--|
| ORGANOLEPTIC CHARACTERISTICS: | | | PRODUCT COMPOSITION | | | |
| Smell and flavour: Typical and characteristic of the product. Colour: Characteristic, without odd colour. | | oduct. | Iberian pork, salt, paprika, garlic, dextrose, LACTOSE, dextrin, MILK protein, powdered milk, sugar, acidity regulador (E-331III), stabilizer (E-452, E-450, E451), preservatives (E-250) and antioxidant (E-301). 136g of meat to obtain 100g of final product. Edible casing. | | | |
| Consistency: | Firm and compact | | | | | |
| External aspect: | Rough surface, casing well adhered | d to the mass | | | | |
| NUTRITIONAL FACTS | | | MICROBIOLOGICAL CHARACTERISTICS | | | |
| AVERAGE NUTRITIONAL VALUES | | per 100g | Parameter | Allowed Limits | | |
| Energy | | 469 Kcal | E.Coli | <10 UFC/g | | |
| | | 1961 Kj | St.Aureus | <100 UFC/g | | |
| Fat /Lipids | | 39,5 g | Salmonella spp | Absence/25g | | |
| of which satura | of which saturated | | Listeria Monocytogenes | Absence/25g | | |
| Carbohydrates | Carbohydrates | | | | | |
| of which sugars | S | 0,25 g | | | | |
| | | | | | | |
| Protein | | 27,5 g | | | | |
| Salt | | 3.47 a | | | | |

OGM:

This product does not contain any ingredients from genetically modified organisms and appropriate measures have been taken to avoid contact with other OGM according to CE regulations 1829/2003 and 1830/2003.

ALLERGENS INFORMATION:

| ALLERGEN SUBSTANCE | Presence in the Product | ALLERGEN SUBSTANCE | Presence in the Product | |
|--|--|--|----------------------------|--|
| Cereals containing gluten and products thereof. | No | Nuts and products thereof. | No | |
| Crustaceans and products thereof. | No | Celery and products thereof. | No | |
| Eggs and products thereof. | No | Mustard and products thereof. | No | |
| Fish and products thereof. | No | Sesame seeds and products thereof. | No | |
| Peanuts and products thereof. | No | Sulfurous anhydride and sulphites in concentration greater than 10 mg/kg | No | |
| soja and products thereof. | No | Molluscs and products thereof. | No | |
| Cow Milk and products thereof (lactose included) | Yes | Lupins and products thereeof. | No | |
| PACKAGING CHARACTERISTICS: | Vacuum packed | | | |
| INSTRUCTIONS FOR USE: | Product ready for consumption. | | | |
| CONSUME CONDITIONS: | Keep cool, once opened consume before 30 days. | | | |
| STORAGE CONDITIONS: | Keep betwenn 0°C and 5°C | | | |
| SHELF LIFE: | 150 Days | | | |

ADDITIONAL INFORMATION:



Gluten -free product.

PREPARED BY THE QUALITY DEPARTMENT

Royal Decree 474/2014. Regulation (CE) 1333/2008. Regulation (CE) 1830/20036. Regulation 1881/2006. Directive 96/23/EC. Regulation (EU) 37/2010. Regulation (EU) 10/2011. Regulation (EU) 169/2011. Regulation (CE) 1652/2006. Regulation (CE) 1663/2006. Regulation (CE) 1664/2006. Regulation (CE) 1664/2006. Regulation (CE) 2073/2005. Regulation (CE) 2073/2005. Regulation (CE) 2073/2005. Regulation (CE) 2073/2006. Regulation (CE