SALCH. IBERICO 100g

S273







E.S.T º 810

Pàg 1

Rev. 8

08/2022

TECHNICAL DATA SHEET

ORGANOLEPTIC CHARACTERISTICS:			PRODUCT COMPOSITION	
Smell and flavour: Typical and characteristic of the product. Colour: Characteristic, without odd colour.			Iberian pork meat, salt, LACTOSE, MILK protein, dextrose, spices, stabilizer (E-450, E-451), antioxidant (E-316), preservative (E-252), coloring (E-120).	
Consistency: External aspect:	Firm and compact Sliced without casing.			
NUTRITIONAL FACTS			MICROBIOLOGICAL CHARACTERISTICS	
AVERAGE NUTRITIONAL VALUES per 100g		Parameter	Allowed Limits	

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Energy	470 Kcal	E.Coli	<10 UFC/g
	1978 Kj	St.Aureus	<100 UFC/g
Fat /Lipids	39,5 g	Salmonella spp	Absence/25g
of which saturated	13,9 g	Listeria Monocytogenes	Absence/25g
Carbohydrates	0,5 g		
of which sugars	0,5 g		
Protein	30,4 g		
Salt	3,30 g		

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)	No	Lupins and products thereeof.	No
PACKAGING CHARACTERISTICS:	Vacuum packed		
INSTRUCTIONS FOR USE:	Product ready for consumption.		
CONSUME CONDITIONS:	Keep refrigerared and consume before 72 hours.		
STORAGE CONDITIONS:	Keep betwenn 0⁰C and 5⁰C		
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) 1852/2006. Regulation (CE) 163/2006. Regulation (CE) 164/2006. Regulation (CE) 164/2006. Regulation (CE) 396/2005. Regulation (CE) 2073/2005. Regulation (EU) 828/2014. Regulation (CE) 41/2009. Regulation (CE) 1829/2003. Directive 1999/2/EC. Royal Decree (CE) 1801/2008.