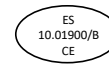




SUCS. J.PONT S.A.

**BLENDED CURED CHEESE  
WEDGE 250g**



E.S.T ° 1545

Pàg 1

T22

Rev. 1

12/2022

**TECHNICAL DATA SHEET**

ORGANOLEPTIC CHARACTERISTICS:		PRODUCT COMPOSITION
Smell and flavour:	Very mild characteristic of blended matured "curado" cheese.	45% MIN. Pasteurized Cow's MILK, 20% min. Pasteurized sheep's MILK, 20% min. Pasteurized goat MILK, salt, sequestrant: calcium chloride, coagulant, MILK FERMENTS, rind: preservative E-235 and E-202 and colorant E-172. Rind non edible.
Colour:	External colour: brown, internal color: ivory yellow.	
Consistency:	Compact.	
External aspect:	Characteristic of the product.	
PHYSICOCHEMICAL CHARACTERISTICS:		
		Dry Extract: 63%
		Fat content on the dry matter: 54%

NUTRITIONAL FACTS		MICROBIOLOGICAL CHARACTERISTICS	
AVERAGE NUTRITIONAL VALUES	per 100g	Parameter	Allowed Limits
Energy	402 Kcal 1666 Kj	<i>E.Coli</i>	<10 <sup>3</sup> UFC/g
Fat /Lipids	34g	<i>St.Aureus</i>	<10 <sup>3</sup> UFC/g
of which saturated	24g	<i>Salmonella spp</i>	Absence/25g
Carbohydrates	1g	<i>Listeria Monocytogenes</i>	100 UFC/g
of which sugars	<0,5g		
Protein	23g		
Salt	1,8g		

**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 thereof.	No

<b>PACKAGING CHARACTERISTICS:</b>	Vacuum packed
<b>INSTRUCTIONS FOR USE:</b>	Product ready for consumption.
<b>CONSUME CONDITIONS:</b>	Keep cool, once opened consume before 10 days.
<b>STORAGE CONDITIONS:</b>	Keep in cool and dry place
<b>SHELF LIFE:</b>	180 Days
<b>ADDITIONAL INFORMATION:</b>	 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) 1169/2011. Regulation (CE) 1935/2004. Regulation (EU) 10/2011. Regulation (CE) 178/2002 Regulation (CE) 1662/2006. Regulation (CE) 1663/2006. Regulation (CE) 1664/2006. Regulation (CE) 852/2004. 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.



## TECHNICAL DATA SHEET

## ORGANOLEPTIC CHARACTERISTICS:

Smell and flavour:	Typical and characteristic of the product.
Colour:	Characteristic, without odd colour.
Consistency:	Firm and compact
External aspect:	Rough surface, casing well adhered to the mass with its characteristic white mold.

## PRODUCT COMPOSITION

Pork meat, bacon, salt, maltodextrin, sugar, moisturizer (E-420), spices, stabilizers (E-452i), antioxidants (E-301), preservatives (E-326, E-250). Natural pork casing. Product subjected to drying process.

## NUTRITIONAL FACTS

## AVERAGE NUTRITIONAL VALUES

	per 100g
<b>Energy</b>	378,2 Kcal 1579,2 Kj
<b>Fat /Lipids</b>	27,0 g
of which saturated	10,0 g
<b>Carbohydrates</b>	1,7 g
of which sugars	0,8 g
<b>Protein</b>	32,0 g
<b>Salt</b>	3,31 g

## MICROBIOLOGICAL CHARACTERISTICS

Parameter	Allowed Limits
<i>E.Coli</i>	<10 UFC/g
<i>St.Aureus</i>	<100 UFC/g
<i>Salmonella spp</i>	Absence/25g
<i>Listeria Monocytogenes</i>	Absence/25g

## 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 thereof.	No

## PACKAGING CHARACTERISTICS:

Packed in a protective atmosphere

## INSTRUCTIONS FOR USE:

Product ready for consumption.

## CONSUME CONDITIONS:

Keep cool, once opened consume before 30 days.

## STORAGE CONDITIONS:

Keep in cool and dry place

## SHELF LIFE:

180 Days

## ADDITIONAL INFORMATION:



Gluten -free product.

## PREPARED BY THE QUALITY DEPARTMENT



## TECHNICAL DATA SHEET

## ORGANOLEPTIC CHARACTERISTICS:

Smell and flavour:	Typical and characteristic of the product.
Colour:	Characteristic, without odd colour.
Consistency:	Firm and compact
External aspect:	Rough surface, casing well adhered to the mass

## PRODUCT COMPOSITION

Pork meat, salt, sugar, black pepper, preservative (E-252, E-250).

## NUTRITIONAL FACTS

AVERAGE NUTRITIONAL VALUES	per 100g
<b>Energy</b>	388 Kcal 1614 Kj
<b>Fat /Lipids</b>	27,6 g
of which saturated	10,1 g
<b>Carbohydrates</b>	2,2 g
of which sugars	2,2 g
<b>Protein</b>	32,6 g
<b>Salt</b>	4,40 g

## MICROBIOLOGICAL CHARACTERISTICS

Parameter	Allowed Limits
<i>E.Coli</i>	<10 UFC/g
<i>St.Aureus</i>	<100 UFC/g
<i>Salmonella spp</i>	Absence/25g
<i>Listeria Monocytogenes</i>	Absence/25g

## 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 thereof.	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 in cool and dry place

## SHELF LIFE:

150 Days

## ADDITIONAL INFORMATION:



Gluten -free product.

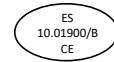
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SUCS. J.PONT S.A.

# CHORIZO SARTA PICANTE NATURAL



E.S.T ° 346

Pàg 1

Rev. 1

03/2024

EN83

## TECHNICAL DATA SHEET

### ORGANOLEPTIC CHARACTERISTICS:

Smell and flavour: Typical and characteristic of the product.

Colour: Characteristic, without odd colour.

Consistency: Firm and compact

External aspect: Smooth surface without sinking or cracks

### PRODUCT COMPOSITION

Pork meat (140g of meat for 100g of product), paprika, salt, garlic. Natural edible casing.

### NUTRITIONAL FACTS

AVERAGE NUTRITIONAL VALUES	per 100g
<b>Energy</b>	441 Kcal 1826 Kj
<b>Fat /Lipids</b>	37,0g
of which saturated	15,0g
<b>Carbohydrates</b>	2,24g
of which sugars	0,41g
<b>Protein</b>	24,77g
<b>Salt</b>	2,89g

### MICROBIOLOGICAL CHARACTERISTICS

Parameter	Allowed Limits
<i>E.Coli</i>	<10 UFC/g
<i>St.Aureus</i>	<100 UFC/g
<i>Salmonella spp</i>	Absence/25g
<i>Listeria Monocytogenes</i>	Absence/25g

### 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 thereof.	No

### PACKAGING CHARACTERISTICS:

Vacuum packed

### INSTRUCTIONS FOR USE:

Product ready for consumption.

### CONSUME CONDITIONS:

Keep refrigerared and consume before 72 hours.

### STORAGE CONDITIONS:

Keep in cool and dry place

### SHELF LIFE:

150 Days

### ADDITIONAL INFORMATION:



Gluten -free product.

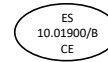
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SUCS. J.PONT S.A.

**JAMON DUROC GRAN  
RESERVA 100g**



E.S.T ° 27

Pàg 1

Rev. 9

02/2024

SPV320

**TECHNICAL DATA SHEET**

**ORGANOLEPTIC CHARACTERISTICS:**

Smell and flavour: Typical of cured ham.  
Colour: Characteristic, without odd colour.  
Consistency: Firm and compact  
External aspect: Characteristic of the product.

**PRODUCT COMPOSITION**

Pork ham race (50% duroc breed), salt, sugar, preservatives (E-252, E-250), antioxidants (E-301)

**NUTRITIONAL FACTS**

AVERAGE NUTRITIONAL VALUES	per 100g
<b>Energy</b>	314,4 Kcal 1315,4 Kj
<b>Fat /Lipids</b>	22,16g
of which saturated	7,92g
<b>Carbohydrates</b>	1,0g
of which sugars	0,57g
<b>Protein</b>	27,74g
<b>Salt</b>	5g

**MICROBIOLOGICAL CHARACTERISTICS**

Parameter	Allowed Limits
<i>E.Coli</i>	<10 UFC/g
<i>St.Aureus</i>	<100 UFC/g
<i>Salmonella spp</i>	Absence/25g
<i>Listeria Monocytogenes</i>	Absence/25g

**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 thereof.	No

**PACKAGING CHARACTERISTICS:**

Vacuum packed

**INSTRUCTIONS FOR USE:**

Product ready for consumption.

**CONSUME CONDITIONS:**

Keep refrigerared and consume before 72 hours.

**STORAGE CONDITIONS:**

Keep in cool and dry place

**SHELF LIFE:**

150 Days

**ADDITIONAL INFORMATION:**



Gluten -free product.

Maturing time minimum 16 months.

**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) 1169/2011. Regulation (CE) 1935/2004. Regulation (EU) 10/2011. Regulation (CE) 178/2002 Regulation (CE) 1662/2006. Regulation (CE) 1663/2006. Regulation (CE) 1664/2006. Regulation (CE) 852/2004. 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.