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COOPERL		DATA SHEET			FT 593081 (110750)						
		FINISHED PRODUCT SALTING		Date :	24/11/2022	AS					
PRODUCT NAME :	MINI DRY SAUSAGE WITH PEPPER COATING 500G										
LEGAL NAME :	PURE PORK MINI DRY SAUSAGE WITH PEPPER COATING										
ORIGIN:	Pork meat of french origin Black pepper out of EU origin										
CLAIMS:	Le porc français (LPF)										
PRODUCT NAME: LEGAL NAME: ORIGIN: CLAIMS: CARACTERISTICS: (WEIGHT, SIZE, DIMENSIONS, DIAMETER, NB OF PIECE,) PRODUCT COMPOSITION: Liste of ingredients: STORAGE AND USE CONDITIONS:	Format :	Piece diametr	from 2 to 3cm								
	Fixed weight	ght 0,500kg									
	Pork meat (origin: France), black pepper 3,5%, salt, LACTOSE, dextrose, sugar, spices and aromatic plant, preservative: sodium nitrite, ferments. Edible collagen casing. Coating: jelly, preservative: E262, thickener: E415. 178g of pork meat for 100g of finished product. Traces of NUTS.										
/ / /	Stored at +15°C maxim	um									
	Store in a cool, dry and airy place										
	We recommend that you keep out of the reach of children under 4 years of age who might suffocate										
	OGM : Product does not require labelling as "genetically modified" according to Regulations n°1829/2003 and n°1830/2003 concerning the labelling and traceability of GMO products an ingredients derived from them.										
	IONIZATION: No ionization and ingredients which have been subject to ionization.										
	ALLERGENS : (RE N° 1169/2011)										
	Cereals containing glute	Absence	Nut		Traces						
SAFEGUARDS:	Shellfish	Absence	Celery		Absence						
CAI LOCANDO .	Egg	Absence	Mustard		Absence						
	Fish	Absence	Sesame se	ed	Absence						
	Groundnut	Absence	Sulphites >	10ppm	Absence						
	Soya	Absence	Lupin		Absence						
	Milk	Presence	Molluscs		Absence						
ADDRESS	SANITARY STAMP*	PACKER CODE*	LABELED MINIMUM DURBILITY DATE	GUARANTEED MIMIMUM DURABILITY DATE UPON RECEIPT	PACI	KAGING	CUSTOMS CODE				
547 Rue du Moulin Tampon	FR 42.170.001 CE	EMB 42170B	90	70	1	oned under e atmosphere	16010091				
site or one referenced by Coop	erl Salaisons (equiva ogical an nutritional	ilent recipe, p critera are no	process and certification	ation) not listed in batches beacause	this inser	t					
	SECURITY CR		PROCESS HYGI		INTE	RNAL CRITER					
BACTERIOLOGICAL CRITERA	European Regulation	2013/2005	European Regulation 2073/2005			Code	1.7				
	Listeria monocytogenes					According to our internal control plans					

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						Date :	24/11/2022	AS			
PHYSICOCH CRITERIA (according to the	EMICAL ne code of use 2016)	HPD ≤ 52%	Fat / HPD (77%) ≤ 30%	Collagen / Protein ≤ 20%	SST / HPD (77%) ≤ 2%	Sodium nitrite (application do ≤ 120 mg/kg					
Fiche COU	5.3										
	NUTRITIONAL \	/ALUES FOR 100g	•		(Values obtained by analysis)						
Energy (kJ)	Energy (kcal)	Fat (g)	SFA (g)	Carbohydrates (g)	Sugar (g)	Fibers (g)	Proteins (g)	Salt (g)			
1939	467	36	15	7	2,8	1	27	4			
Packaged :		Packaged by 4 of 0,500kg either a package of 2,000kg.									
UNIT CONDITION				CASE CONDITION							
EAN13:	3700133903052	EAN 7 :	/	DUN 14 :	13700133903059						
Dimensions (width x depth x height) (mm)		Net weight (kg)	Gross weight (kg)	Unit condition	Dimensions (width x depth x height) (mm)		Net weight (kg)	Gross weight (kg)			
25x240x200		0,500	0,505	4	261x204x115		2,000	2,129			
				LOGISTIC							
Case / Layer	Layer / Pallet	Unit / Layer	Case / pallet	Unit / Pallet	Dimensions (width x depth x height) (mm)		Net weight (kg)	Gross weight (kg)			
18	7	72	126	504	1200x800x955		252,000	293,254			