



TECHNICAL SHEET Nº 12

Rev. 0

Acorn-Fed 100% Iberico Jabuguito

DATE: 01/14/2022

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Acorn-fed 100% Iberico Jabuguito

Cured raw cold cut, made with lean and fat from Iberico pork, marinated and stuffed in natural casing which has undergone an adequate curing process

Raw material

From Acorn-fed 100% Iberico pigs.

Organoleptic features

Firm and compact consistency, more or less regular, cylindrical shape and variable length, well linked to the cut. Absence of foreign elements, colors or typical odors



AVERAGE NUTRITIONAL VALUE PER 100g		
Energy value	2132,30	kJ
	507,69	Kcal
Fat	40,93	g
Of which saturated	13,97	g
Carbohydrates	<1,53	g
Of which sugar	<0,64	g
Protein	33,30	g
Salt	3,49	g

- Format: Whole Piece

- Ingredients: Iberian pork meat and fat, salt, paprika, dextrose, LACTOSE, dextrin, SOY protein, spices, MILK protein, emulsifiers (E-450iii), antioxidant (E-301) and preservative (E-252)

- Packaging used: Polyethylene bag suitable for food use.

- Storage and distribution conditions:
Vaccum packed: Keep refrigerated (0º to 7ºC)

- Use instructions: Can be generally consumed except in case of medical prescription. Open 1h before the consume. Non eatable tripe.

- Shelf life: Consume preferably before 1 year

- Batched: Manufacturing date, 6-digit numbering (ddmmaa):

- Labelling: Product denomination, batch, best before date, net weight, barcode, method of conservation, nutritional table, packaging date (optional), health registration and company name

- Sale: Direct sale or to final consumer

Comentado [MR1]: Ficha español revisar



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MICROBIOLOGICAL FEATURES

Clostridium sulphite-reductors <100ufc/g

Listeria monocytogenes Absent in 25 g

Salmonella spp. Absent in 25g

PHYSICOQUEMICAL FEATURES

PARAMETER	ACCEPTANCE LIMIT
aw	<0,92
Nitrite	Máx. 100 ppm
Nitrate	Máx. 250 ppm