

**Acorn-Fed 100% Iberico Chorizo
Whole Piece**

DATE: 01/14/2022

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**Acorn-fed 100% Iberico
Chorizo Whole Piece**

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:

Vacuum packed: Keep refrigerated (0° to 7°C)

- 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: Sale in bulk or to other processing industries or direct sale to final consumer

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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