

<b>Salaison TARGE</b> <b>69610 Grézieu le Marché</b>	<b>FICHE TECHNIQUE PRODUIT FINI</b> <b>GAMME SAUCISSON SEC</b>
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PRODUCT	« SAUCISSON PUR PORC »
<b>Definition</b>	Saucisson (dried sausage) is an uncooked, minced product, stabilised by acidification and dehydration. It is a fermented product whose characteristic flavour gradually develops as it dries.
<b>Ingredients</b>	French pork meat, salt, <b>lactose</b> , dextrose, sugar, wine, garlic, pepper, natural flavour, natural pork gut, antioxidant : ascorbic acid, perservative : E252, lactic acid bacteria.  165 gr of meat for 100g of finished product
<b>Average nutritional value per 100g</b>	Energy : 1618 Kj/389 Kcal – Fat : 29 g included saturated fatty acid : 12 g – Carbohydrates : 1 g included sugar : < 0.5 g – Proteins : 31 g – Salt : 5 g.
<b>Allergen statement</b>	<b>Lactose</b>
<b>Characteristics</b>	<ul style="list-style-type: none"> <li>- <b>French origin for meats</b></li> <li>- The product is an entire piece with a cylindric shape, the length is about 25 cm and the diameter about 5 cm.</li> <li>- Weight of the finished product : about <b>280G</b></li> </ul>
<b>Shelf life</b>	Shelf life 90 days ex factory
<b>Packaging</b>	By one piece
<b>Conservation</b>	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.