

**Salaison TARGE
69610 Grézieu le Marché**

**FICHE TECHNIQUE PRODUIT FINI
GAMME SAUCISSON SEC**

PRODUCT	BEAUJOLAIS WINE DRY SAUSAGE
Definition	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.
Ingredients	French pork meat, salt, Beaujolais wine : 1.8%, lactose , dextrose, sugar, pepper, garlic, natural pork casing, antioxidant : ascorbic acid, preservative : E252, lactic cultures. 165g meat for 100g finished product
Average nutritional value per 100g	Energy : 1521 kJ/366 kcal – Fat : 26g including saturated fat : 10g – Carbohydrate : < 0.5g including sugar : < 0.5g – Protein : 36g – Salt : 5.3g.
Allergen statement	Lactose
Characteristics	- Meat of French origin -The product is a single cylindrical-shaped piece of approx. 25cm +/- in length and approx. 5cm in diameter. - Finished product weight : approx. 280g
Shelf life	Shelf life 90 days ex factory
Packaging	By one piece
Conservation	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.