

<b>Salaison TARGE</b> <b>69610 Grézieu le Marché</b>	<b>FICHE TECHNIQUE PRODUIT FINI</b> <b>GAMME SAUCISSON SEC</b>
---	---

PRODUCT	GREEN PEPPER DRY SAUSAGE
<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>  <b>Average nutritional value per 100g</b>	<p>French pork meat, green pepper 2%, salt, <b>lactose</b>, dextrose, sugar, wine, garlic, pepper, natural flavour, natural pork gut, antioxidant : ascorbic acid, perservative : E252, lactic acid bacteria.</p> <p>160 gr of meat for 100g of finished product</p> <p>Energy : 1605 Kj/386 Kcal – Fat : 30 g included saturated fatty acid : 13 g – Carbohydrates : 0.9 g included sugar : &lt; 0.9 g – Proteins : 28 g – Salt : 5 g.</p>
<b>Allergen statement</b>  <b>Characteristics</b>  <b>Shelf life</b>  <b>Packaging</b>	<p><b>Lactose</b></p> <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> <p>Shelf life 90 days ex factory</p> <p>By one piece</p>
<b>Conservation</b>	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.