

Salaison TARGE 69610 Grézieu le Marché	FICHE TECHNIQUE PRODUIT FINI GAMME SAUCISSON SEC
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PRODUCT	HAZELNUTS 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 Average nutritional value per 100g Allergen statement	<p>French pork meat, hazelnut (8 %), salt, lactose, dextrose, sugar, wine, garlic, pepper, natural flavourings, natural pork casing, antioxidant : ascorbic acid, preservative : E252, lactic cultures. 164 g meat for 100g finished product.</p> <p>Energy : 1879 kJ/453 kcal – Fat : 37g including saturated fat : 13g – Carbohydrate : 3,8 g including sugar : 0 g – Protein : 26g – Salt : 3.8g.</p> <p>Lactose, Hazelnut</p>
Characteristics Shelf life	<p>- Meat of French origin</p> <p>-The product is a single cylindrical-shaped piece of approx. 25cm+/- in length and approx. 5cm in diameter.</p> <p>- Finished product weight : approx. 280g (Shape and weight are variable)</p> <p>Shelf life 90 days ex factory</p>
Packaging	By one piece
Conservation	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.