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| Salaison TARGE 69610 Grézieu le Marché | FICHE TECHNIQUE PRODUIT FINI GAMME SAUCISSON SEC |
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| PRODUCT | JESUS |
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| 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, lactose , dextrose, sugar, wine, garlic, pepper, natural flavour, natural pork gut, antioxidant : ascorbic acid, perservative : E252, lactic acid bacteria. 165 gr meat for 100g finished product |
| Average nutritional value per 100g | Energy : 1549 Kj/373 Kcal – Fat : 29 g included saturated fatty acid : 12 g – Carbohydrates : 0.5 g included sugar : < 0.5 g – Proteins : 29 g – Salt : 4.9 g. |
| Allergen statement | Lactose |
| Characteristics | <ul style="list-style-type: none"> - Meat of French origin - The product is a single cylindrical-shaped piece (Shape and weight are variable) - Finished product weight : approx.1.8 KG - Also pieces of 400 g or 800 g |
| Shelf life | Shelf life 90 days ex factory |
| Packaging | By one piece, weight variable |
| Conservation | Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation. |