

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

PRODUCT	ROSETTE
<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> , sugar, dextrose, wine, garlic, pepper, natural flavour, natural pork gut, antioxidant : ascorbic acid, perservative : E252, lactic acid bacteria.  158 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>Meat of French origin</b></li> <li>-The product is a single cylindrical-shaped piece (Shape and weight are variable)</li> <li>- Finished product weight : approx. 2 KG</li> </ul> <p>Also in piece of 500 g, 800 g, 1.2 Kg</p>
<b>Shelf life</b>	Shelf life 90 days ex factory
<b>Packaging</b>	By one piece, weight variable
<b>Conservation</b>	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.