

Salaison TARGE 69610 Grézieu le Marché	FICHE TECHNIQUE PRODUIT FINI GAMME SAUCISSON SEC
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PRODUCT	LONG PUR PORC DRY SAUSAGE COATED WITH PEPPER
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	<p>French pork meat, salt, lactose, sugar, dextrose, wine, pepper, garlic, natural pork casing, antioxidant : ascorbic acid, preservative : E252, natural flavour, lactic cultures, natural pork gut. Coating : pepper.</p> <p>158 g meat for 100g finished product</p> <p>Energy : 1618 kJ/389 kcal – Fat : 29g including saturated fat : 12g – Carbohydrate : 1g including sugar : < 0.5 g – Protein : 31g – Salt : 5g.</p>
Allergen statement Characteristics Shelf life Packaging	<p>Lactose</p> <p>- Meat of French origin</p> <p>-The product is a single cylindrical-shaped piece of approx. 45cm+/- in length and approx. 10cm in diameter. (Shape and weight are variable)</p> <p>- Finished product weight : approx.1.2 KG Shelf life 90 days ex factory</p> <p>By one piece, weight variable</p>
Conservation	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.

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