

Salaison TARGE 69610 Grézieu le Marché	FICHE TECHNIQUE PRODUIT FINI GAMME SAUCISSON SEC
---	---

PRODUCT	DRY SAUSAGE with BLACK TRUFFLE
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, black truffle (Tuber Melanosporum) 2.5%, lactose , sugar, dextrose, wine, pepper, natural flavourings, natural pork casing, antioxidant : ascorbic acid, preservative : E252, lactic cultures.
Average nutritional value per 100g	173 g meat for 100g finished product. Energy : 1547 kJ/372 kcal – Fat : 27 g including saturated fat : 12g – Carbohydrate : 3.3g including sugar : 0.1g – Protein : 27g – Salt : 4.3g.
Allergen statement	Lactose
Characteristics	<ul style="list-style-type: none"> - Meat of French origin - The product is a single cylindrical-shaped piece of approx. 20cm +/- in length and approx. 5cm in diameter. - Finished product weight : approx.220g
Shelf life	Shelf life 90 days ex factory
Packaging	By one piece
Conservation	Store between 4°C and 20°C. Store in a dry place. Product subject to desiccation.