


## PRODUCT TECHNICAL SPECIFICATION

Product details						Product Picture
Product code	CM01908					
Product name	Alejandro cooking chorizo mild, 4 pieces per pack					
Legal name	Spanish cooking pork sausage, seasoned with smoked paprika					
Net weight (g)	1000	Gross (g)	1019	Drained (g)	N/A	
Tolerance ± (g)	±15g					
Need to cook?	Yes					
Time / temperature						
Product description	Made in the region of La Rioja, famous for its fine wines and excellent chorizos. For four generations, the Rituerto family have been making their range of Chorizos from the best hand-trimmed cuts of pork. Today, brothers Alejandro and Roberto continue the tradition. Garlic, sea salt and mild Pimentón de la Vera DOP. are the only seasonings used, so that the flavour of the meat can be fully appreciated. These chorizos need cooking: the minced meat spends only a few days resting during sausage making, so they need to be cooked before eating.					

### Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable (BRCGS/Organic/IFS/IOP Certification).

Supplier name	Embutidos Alejandro, S.A.		
Address	C/ Las Cañas 80; 26009 Logroño (La Rioja) sPAIN		
Health mark	ES-10.06584/LO		
Telephone	Via Brindisa	Fax	Via Brindisa
Quality contact name	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Tel.	Via Brindisa
Third party certification	BRCGS and IFS Food	Organisation	AENOR
Final packaging site details (if different to above)			
Company name			
Address			
Health mark			
Telephone		Fax	
Third party certification		Organisation	

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	90 days
Pork	*	*	Spain	Shelf life into Brindisa	75 days
Paprika	*	*	Spain	Shelf life into customer	50 days
Salt	*	*	Spain	Shelf life once opened	5 days
Spices	*	*	Spain	Shelf life determination technique (please attach study details)	Microbiological and organoleptic assessment
Natural pork casing	*	*	Spain	Batch code system description and meaning	WWY: Week and year of production
				Other declarations	
				Organic (Yes/No)	No
				DOP/IGP designated	No
				Other quality claims/certificates	No
				Seasonal product	No
				Serving suggestions – Pairings	
				<p>To make a simple chickpea and chorizo stew, fry diced panceta, chorizo and red onion together until they are all beginning to brown. Add a tomato sauce, passata, or Spanish fritada, and bring to a gentle simmer. Add crushed garlic, pepper, oregano and chickpeas in their brine and stir again, bringing back to a gentle simmer for 5-10 minutes. Serve, with fresh oregano.</p>	

### Storage conditions

Storage temperature	Keep refrigerated below 5°C
Storage temperature once opened	Once opened keep refrigerated below 5°C and consume within 5 days
RH%	N/A
Serving temperature	After cooking

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<b>Suitable for freezing</b>	Yes
If so, for <b>how long</b>	1 year

Analytical standards				
Parameter	Target	Reject	Test Method	Frequency
<b>pH</b>	5.5-5.8	<5.5 / >5.8	pH meter	Process validation
<b>Total moisture</b>	-			
<b>Water activity</b>	<0.92	>0.95	Novasina	Per batch
<b>Total fat</b>	-			
<b>Pesticide residues</b>	-			
<b>Total meat content</b>	-			
<b>Nitrite (cured meat products)</b>	-			
<b>Histamine (fish)</b>	-			
<b>Aflatoxins (cereal, nuts and dry fruits)</b>	-			
<b>Ochratoxin (cereal, nuts and dry fruits)</b>	-			
<b>F<sub>0</sub> value (preserves-canning)</b>	-			
<b>Other results – Please state</b>	-			

Meat physical standards and parameters			
Primal cut used	Various	Cartilage	No
Visible lean	Yes	Connective tissue	No
Processing details: size and type (e.g. minced, diced...)	Minced	<b>Curing</b> period	6 days
		Type of <b>casing</b>	Natural
Fat %	34 (average)	Extensive or intensive <b>farming</b>	Intensive
Gristle %	No	Own herd	No
Skin	No	Name of <b>slaughter house</b>	Fortune Pig, S.L.
Bone	No	Third party certification of <b>slaughter house</b>	BRCGS / IFS
<b>Starters</b> used?	No		

Allergy information, warnings and claims					
Contains	As an ingredient (Yes/No)	At production site (Yes/No)	Source (if present)	Suitable for	Yes/No (please attach certificate)
<b>Peanuts</b> and products thereof	No	No		<b>Vegetarians</b>	No
<b>Nuts</b> and products thereof	No	No		<b>Vegans</b>	No
<b>Fish</b> and products thereof	No	No		<b>Diabetics</b>	Yes
<b>Crustaceans</b> and products thereof	No	No		<b>Coeliacs</b>	Yes
<b>Molluscs</b> and products thereof	No	No		<b>Lactose</b> intolerants	Yes
<b>Sesame</b> seeds and products thereof	No	No		<b>Halal</b> diet	No
<b>Eggs</b> and products thereof	No	No		<b>Kosher</b> diet	No
<b>Soybeans</b> and products thereof	No	No		<b>Additives used</b>	
<b>Celery</b> and products thereof	No	No			
<b>Mustard</b> and products thereof	No	Yes		<b>Substance</b>	<b>Function</b>
Cereals containing <b>gluten</b> and products thereof	No	No			
Sulphur dioxide and <b>sulphites</b> at concentrations of more than 10mg/kg	No	No			
<b>Lupin</b>	No	No			
<b>Milk</b> and products thereof	No	No			
<b>Free from:</b>	<b>Yes / No</b>	<b>Other claims on labels</b>		<b>Yes / No</b>	<b>Supported by documentation (Yes/No)</b>
GMO	Yes	Free range		No	
Yeast and derivatives	Yes	Packed in a protective atmosphere		Yes	
Fruit and products thereof	Yes	Microwaveable		No	
MSG	Yes	Fishing area		N/A	
Caffeine	Yes	Suitable for home freezing		No	
Aspartame	Yes	Made with free range eggs		N/A	
Alcohol	Yes	Sugar free		No	
Hydrogenated fat	Yes	Fat free		No	

## Microbiological Standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	cfu/g	≤30	>100	Plate count	Per batch
<i>Staphylococcus aureus</i>	cfu/g	≤50	>100	Plate count	Per batch
<i>Salmonella ssp.</i>	10g	Not detected	Detected	Salmonella VIDAS	Per batch
<i>Listeria monocytogenes</i>	25g cfu/g	Not detected	>100	Immunofluorescence	Per batch
<i>Escherichia coli</i>	cfu/g	≤30	>100	E. coli β-Glucuronidasa	Per batch
<i>Bacillus spp and cereus</i>					
Coliforms					
Yeasts and moulds					
Other: reducing sulphite bacteria	cfu/g	≤30	>100	Plate count	Per batch

## Laboratory details

Name of laboratory:	Eurofins Análisis Alimentario Nordeste, S.L.U
Accreditation:	ISO 17025 ENAC No 1025/LE2282

## Packaging and logistics information

Primary/ Secondary/ Tertiary	Type of material	Description	Is the packaging recyclable	Colour of packaging	Component weight	Packaging dimensions (mm)			
						Length	Width	Height	Diameter
Primary	Multilayer plastic	Bag	Yes	Brown/Clear	12g	195	297	60	-
Primary	Paper	Label	Yes	Brown	4x3g=6g	40	50	-	-
Primary	Cotton	String	No	White	4x0.2g=0.8g	50	-	-	3
Primary	Paper	Label	Yes	White	2g	-	61	100	-
Secondary	Cardboard	Case	Yes	White	210g	370	235	115	-
Type of packaging Vacuum, modified atmosphere (MAP)			MAP	Residual oxygen:				0.2 max.	
				Gas %:				N <sub>2</sub> 80, O <sub>2</sub> 20	
Units per case			4						
Cases per layer			10						
Layers per pallet			12						
Total cases per pallet			120						
Pallet dimensions (L x W x H)				1200 x 800 x 1500	Material	Wood			
Total height of pallet			1.5m						
Total weight of pallet			480kg						

## Barcode details

Product barcode	8421328000091	Barcode type/format	EAN13
Outer case barcode	98421328001084	Barcode type/format	EAN128

## Product label



## Case label



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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated/Analysis	Taste/Flavour	Deep savoury flavour with a long and clean aftertaste.
Energy	kJ	1601	Analysis		
	kcal	379	Analysis		
Fat	g	36	Analysis	Colour	Red Characteristic of chorizo
of which saturates	g	13	Analysis		
monounsaturated	g				
polyunsaturated	g			Odour/Smell	Smoked paprika Characteristic of chorizo
Carbohydrate	g	1.4	Analysis		
of which sugars	g	1.4	Analysis		
Protein	g	19	Analysis	Texture	Characteristic of cooking chorizo
Fibre	g				
Salt	g	2	Analysis		

### HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

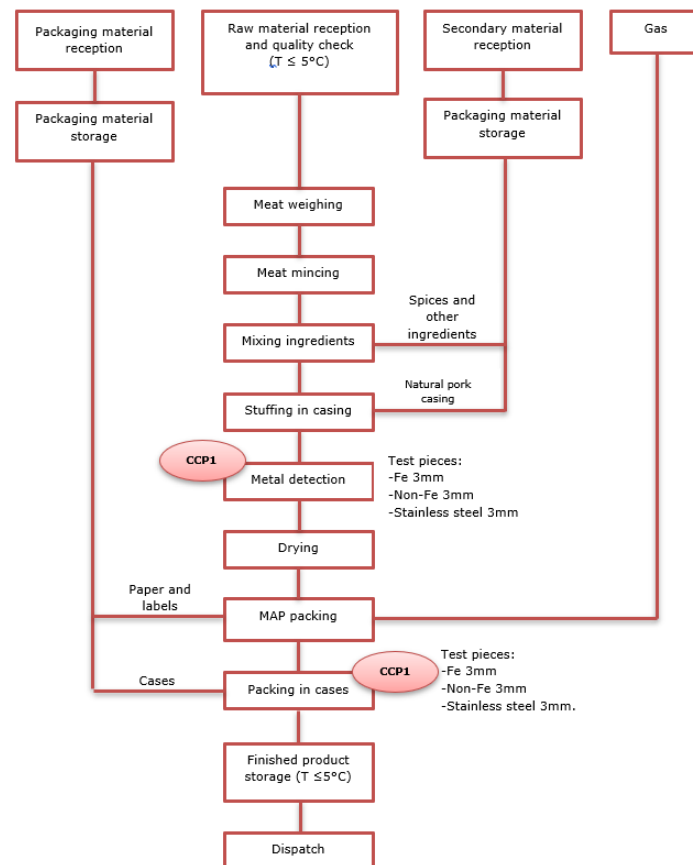
Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

If the product passes through a **metal detector**, please state test pieces used and size.

Process stage	Hazard	Control measure	Critical limit	Monitoring	Action if out of specification
Metal detector Packing	Physical (presence of metal pieces)	Maintenance programme Staff training	Presence of metal pieces bigger than 3mm.  Test pieces: -Fe 3mm -No Fe 3mm -SS 3mm.	Metal detector checks. Per batch. Quality Manager	Re check the product. Reject the product if necessary.

Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilization ...)	Requires cooking <b>GMP</b> Foreign bodies control
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## Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa before any changes take place. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

### Specification completed by:

Name	Sara Miguel Romero
Position	Technical manager
Company	Embutidos Alejandro S.A.
Date	28.08.2018

### Specification approved by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	04.08.2025