


PRODUCT TECHNICAL SPECIFICATION

Product details						<div>Product Picture</div> 
Product code	CM01909					
Product name	Alejandro cooking chorizo HOT, 4 pieces per pack					
Legal name	Spanish cooking pork sausage, seasoned with smoked hot 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. Garlic, sea salt and Pimentón de la Vera DOP are the only seasonings used. A perfect companion to beans and pulses: serve on a bed of lentils and winter vegetables, or a summer lentil salad, or add a few slices to a bean and vegetable stew. Make a Spanish breakfast with chorizo, eggs and fried potatoes. Serve a little diced chorizo as an accompaniment to white fish or a garnish to a creamy soup. Poach slices in a red Rioja and serve with crusty bread. Add a little to a Spanish tortilla potato omelette.					

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	*	Fortune Pig	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 (<i>please attach study details</i>)	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	
				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.	
Storage conditions					
Storage temperature		Keep refrigerated below 5°C			

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Storage temperature once opened	Once opened keep, refrigerated below 5°C and consume within 5 days
RH%	N/A
Serving temperature	After cooking
Suitable for freezing If so, for how long	Yes 1 year

Analytical standards

Parameter	Target	Reject	Test Method	Frequency
pH	5.5-5.8	<5.5 / >5.8	pH meter	Process validation
Total moisture				
Water activity	<0.92	>0.95	Novasina	Per batch
Total fat				
Pesticide residues				
Total meat content				
Nitrite (cured meat products)				
Histamine (fish)				
Aflatoxins (cereal, nuts and dry fruits)				
Ochratoxin (cereal, nuts and dry fruits)				
F₀ value (preserves-canning)				
Other results – Please state				

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	Curing period	6 days
		Type of casing	Natural
Fat %	34 (average)	Extensive or intensive farming	Intensive
Gristle %	No	Own herd	No
Skin	No	Name of slaughter house	Fortune Pig, S.L.
Bone	No	Third party certification of slaughter house	BRCGS and IFS
Starters 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)
Peanuts and products thereof	No	No		Vegetarians	No
Nuts and products thereof	No	No		Vegans	No
Fish and products thereof	No	No		Diabetics	Yes
Crustaceans and products thereof	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No		Lactose intolerants	Yes
Sesame seeds and products thereof	No	No		Halal diet	No
Eggs and products thereof	No	No		Kosher diet	No
Soybeans and products thereof	No	No		Additives used	
Celery and products thereof	No	No		Substance	Function
Mustard and products thereof	No	Yes			
Cereals containing gluten and products thereof	No	No			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	No	No			
Lupin	No	No			
Milk and products thereof	No	No			
Free from:	Yes / No	Other claims on labels		Yes / No	Supported by documentation (Yes/No)
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	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 ₂ 80, O ₂ 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	8421328001418	Barcode type/format	EAN13
Outer case barcode	98421328001411	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	34	Analysis	Colour	Deep red Characteristic of chorizo
of which saturates	g	13	Analysis		
monounsaturated	g	-			
polyunsaturated	g	-		Odour/Smell	Smoke 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.

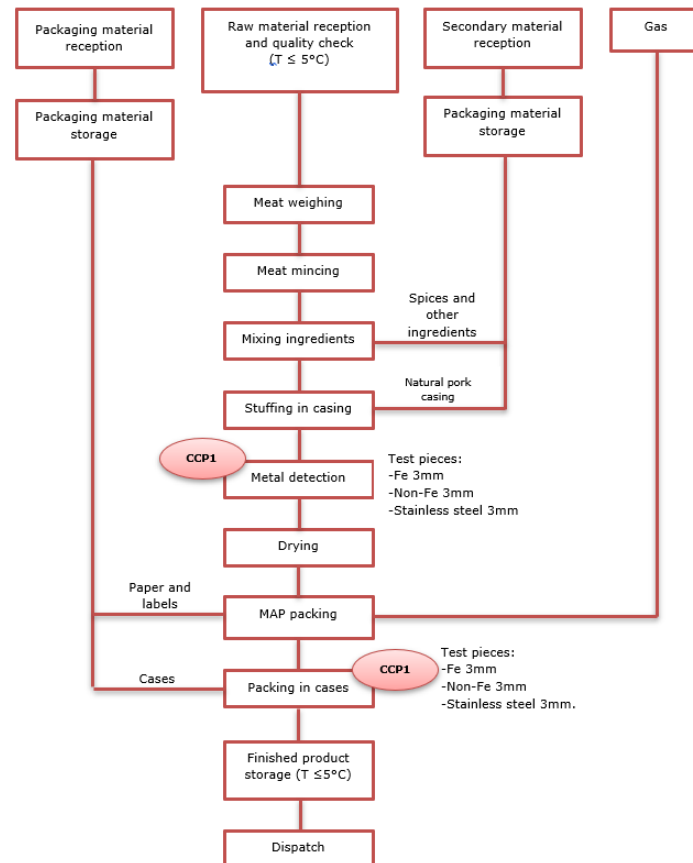
Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT**.

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 -Stainless steel 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 GMP 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 / revised by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	04.08.2025