


PRODUCT TECHNICAL SPECIFICATION

Product details					Product Picture	
Product code	CM05107					
Product name	Brindisa mini cooking chorizo mild, catering 2kg, approx. 120 sausages per pack					
Legal name	Spanish cooking sausage seasoned with mild paprika					
Net weight (g)	~2000	Gross (g)	~2030	Drained (g)		-
Tolerance ± (g)	±3%. Sold by weight					
Need to cook?	Yes					
Time / temperature						
Product description	These cooking chorizos have been one of Brindisa's most popular products for more than 20 years: exceptionally versatile, they can be grilled, fried, poached or casseroled with equally good results.					

Supplier details

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

Supplier name	Catalana de Embutidos, S.A.		
Address	Ctra. C 1411 KM 50.4; 08660 Balsareny (Barcelona) Spain		
Health mark	ES-10.01649/B		
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 Food	Organisation	SAI Global

Final packaging site details (if different to above)

Company name	
Address	
Health mark	
Telephone	
Third party certification	

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	90 days
Pork	*	Matadero Frigorífico Avinyó, SA	Spain	Shelf life into Brindisa	80 days
Spice mix [paprika, salt, lactose, milk protein, dextrin, sugar, stabiliser (E450iii), antioxidant (E316), spices, colour (E120)]	*	*	Spain	Shelf life into customer	40 days
Water	*	*	Spain	Shelf life once opened	3 days
Curing salt: Salt E-250	*	*	Spain	Shelf life determination technique (please attach study details)	Microbiological and organoleptic
Garlic	*	*	Spain	Batch code system description and meaning	Production date yy/mm/dd
Natural pork casing	-	-	Spain	Other declarations	
				Organic (Yes/No)	No
				DOP/IGP designated	No
				Other quality claims/certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				This chorizo is excellent grilled or use in a barbecue. It's also a basic product for a stew with legumes, to eat with roasted piquillo peppers and rocket in a sandwich, or with pasta. Their shape and size also makes them a perfect ingredient for canapés and children's meals.	

Storage conditions

Storage temperature	Keep refrigerated between 0 and 5°C
Storage temperature once opened	Keep refrigerated between 0 and 5°C and consume within 3 days

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RH%	N/A
Serving temperature	Requires cooking
Suitable for freezing If so, for how long	Yes 6 months maximum Defrost in the same packaging between 0-5°C, during 2 days

Analytical standards

Parameter	Target	Reject	Test Method	Frequency
pH	-			
Total moisture	-			
Water activity	0.91	>0.92	Analysis	Per batch
Total fat	-			
Pesticide residues	-			
Total meat content	-			
Nitrite (cured meat products)	100mg/kg	>100mg/kg	ISO 17025	2 per year maximum
Histamine (fish)	-			
Aflatoxins (cereal, nuts and dry fruits)	-			
Ochratoxin (cereal, nuts and dry fruits)	-			
Fo value (preserves-canning)	-			
Other results – Nitrate	150mg/kg	>150mg/kg	ISO 3091:75	2 per year maximum

Meat physical standards and parameters

Primal cut used	Lean and jowls cuts	Cartilage	No
Visible lean	No	Connective tissue	No
Processing details: size and type (e.g. minced, diced...)	Minced and mixed	Curing period	3 days min.
Fat %	37%	Type of casing	Natural
Gristle %	No	Extensive or intensive farming	Intensive
Skin	No	Own herd	No
Bone	No	Name of slaughter house	Frigorífico Avinyó
Starters used?	No	Third party certification of slaughter house	BRCGS and IFS Animal Welfare Aenor IRTA

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	No
Sesame seeds and products thereof	No	No		Halal diet	No
Eggs and products thereof	No	Yes		Kosher diet	No
Soybeans and products thereof	No	Yes		Additives used	
Celery and products thereof	No	No			
Mustard and products thereof	No	Yes		Substance	Function
Cereals containing gluten and products thereof	No	Yes		E316	Antioxidant
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	No	Yes		E250	Preservative
Lupin	No	No		E450iii	Stabiliser
Milk and products thereof	Yes	Yes	Milk Lactose	E120	Colour
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		No	
Fruit and products thereof	Yes	Microwaveable		No	
MSG	Yes	Fishing area		N/A	
Caffeine	Yes	Suitable for home freezing		Yes	
Aspartame	Yes	Made with free range eggs		N/A	
Alcohol	Yes	Sugar free		No	
Hydrogenated fat	Yes	Fat free		No	

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Microbiological Standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	cfu/g	<500	>1000	ISO 21528-2:2004	Annual
<i>Staphylococcus aureus</i>	cfu/g	<500	>1000	ISO 6888-1:1999	Annual
<i>Salmonella ssp.</i>	10g	Not detected	Detected	PNTA0160	Annual
<i>Listeria monocytogenes</i>	cfu/g	Not detected	>100	ISO 11290-2:2004	Annual
<i>Escherichia coli</i>	cfu/g	<100	>500	ISO 16649-2:2001	Annual
<i>Bacillus spp</i> and <i>Cereus</i>	-				
Coliforms	-				
Yeasts and moulds	-				
Sulphite-reducing anaerobes	cfu/g	<500	>1000	ISO 15213:2003	Annual

Laboratory details

Name of laboratory:	Calitec
Accreditation:	ENAC No 778/LE1596 – N0 778 / LE2463 - ISO 17025

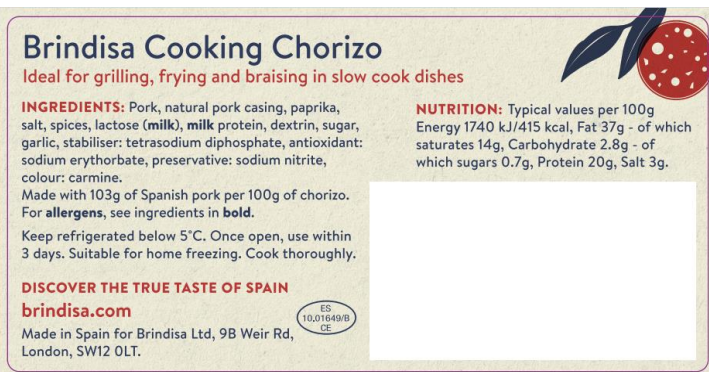
Packaging and logistics information

Primary/ Secondary/ Tertiary	Type of material	Description	Is the packaging recyclable	Colour of packaging	Component weight	Packaging dimensions (mm)			
						Length	Width	Height	Diameter
Primary	PA-PE	Vacuum pack	Yes	Clear	28g	450	270	40	-
Primary	Paper	Label	Yes	Cream	2g	60	120	-	-
Secondary	Cardboard	Case	Yes	White	255g	235	350	165	-
Secondary	Paper	Label	Yes	Cream	2g	60	120	-	-
Secondary	Paper	Label	Yes	White	1g	60	120	-	-
Type of packaging Vacuum, modified atmosphere (MAP)			Vacuum packed			Residual oxygen:		-	
						Gas %:		-	
Units per case			3						
Cases per layer			10						
Layers per pallet			7						
Total cases per pallet			70						
Pallet dimensions (L x W x H)			1200 x 800 x 166		Material	Wood			
Total height of pallet			1.4m						
Total weight of pallet			462kg						

Barcode details

Product barcode	8421895011315	Barcode type/format	EAN13
Outer case barcode	N/A	Barcode type/format	N/A

Product label

<div>  <p>Brindisa Cooking Chorizo Ideal for grilling, frying and braising in slow cook dishes</p> <p>INGREDIENTS: Pork, natural pork casing, paprika, salt, spices, lactose (milk), milk protein, dextrin, sugar, garlic, stabiliser: tetrasodium diphosphate, antioxidant: sodium erythorbate, preservative: sodium nitrite, colour: carmine. Made with 103g of Spanish pork per 100g of chorizo. For allergens, see ingredients in bold.</p> <p>Keep refrigerated below 5°C. Once open, use within 3 days. Suitable for home freezing. Cook thoroughly.</p> <p>DISCOVER THE TRUE TASTE OF SPAIN brindisa.com Made in Spain for Brindisa Ltd, 9B Weir Rd, London, SW12 0LT.</p> </div>		<div> <p>Case label</p> <p>(Same as product)</p> </div>
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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated/Analysis	Taste/Flavour	Pleasingly meaty and light warmth from the mild paprika
Energy	kJ	1740	Calculated		
	kcal	415	Calculated	Colour	Red
Fat	g	37	Analysis		
of which saturates	g	14	Analysis		
monounsaturated	g	-			
polyunsaturated	g	-		Odour/Smell	Characteristic of chorizo – seasoned with garlic and paprika
Carbohydrate	g	2.8	Analysis		
of which sugars	g	0.7	Analysis		
Protein	g	20	Analysis	Texture	Meaty and firm
Fibre	g	Nil			
Salt	g	3	Calculated		

HACCP & Process flow documentation

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

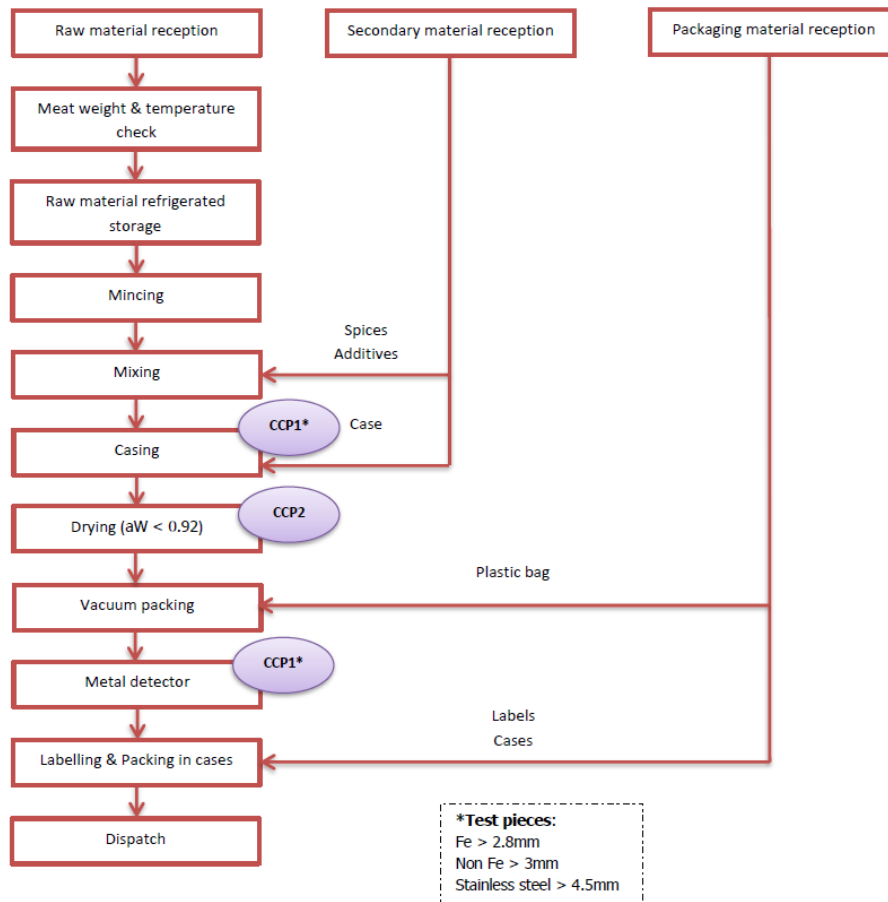
Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

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
Stuffing in natural casing	Physical (foreign body contamination)	Metal detector	Test pieces: Fe > 2.8mm Non-Fe > 3mm SS > 4.5mm	Person in charge of the stuffing During all the stuffing process	Rejection and check the product
Drying	Biological (pathogen microorganism growth)	Time and temperature to achieve aW	aW < 0.92	Technical department Check the aW Per batch	Increase drying time

Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilization ...)	GHP / GMP Correct drying to achieve aW Metal detection
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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	Marta Codina
Position	Technical Manager
Company	Catalana de Embutidos, S.A.
Date	29.03.2019

Specification approved / revised by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	18.04.2024