




PRODUCT TECHNICAL SPECIFICATION

Product details						Product Picture
Product code	CM90010					
Product name	Brindisa additive free mini chorizo dulce, 200g, 8s					
Legal name	Additive free mini cooking chorizo pork sausage, seasoned with sweet smoked paprika					
Net weight (g)	200	Gross (g)	209	Drained (g)	N/A	
Tolerance ± (g)	±9g					
Need to cook?	Yes					
Time / temperature						
Product description	These cooking chorizos, spiced with mild, smoked pimentón de la Vera are free from any artificial colours or preservatives and are an excellent ingredient in many different dishes. At their best poached in wine or cooked in a casserole, they add a depth of flavour a hint of smokiness and a beautiful colour to whatever they are cooked with.					

Supplier details

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

Supplier name	Embutidos Domingo Ortiz Moreno, S.L.		
Address	P.I. Lentiscales, C/ Las Encinillas, 3; 26370 Navarrete (La Rioja), Spain		
Health mark	ES-10.13749/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 Food / IFS Food	Organisation	SGS
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	120 days
Pork	*	*	Spain	Shelf life into Brindisa	90 days
Paprika	*	*	Spain	Shelf life into customer	65 days
Salt	*	*	Spain	Shelf life once opened	5 days
Spices	*	*	Spain	Shelf life determination technique (please attach study details)	Organoleptic and microbiological
				Batch code system description and meaning	XXXAYY (day) xxx + production year aa + production code yy
				Other declarations	
				Organic (Yes/No)	No
				DOP/IGP designated	No
				Other quality claims/certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				Oven bake, grill or fry like a normal sausage. Serve on cocktail sticks, or in pastry as spicy sausage rolls at a party. Fry with panceta and red onion, add Brindisa fritada, some garlic, herbs and chickpeas and simmer to create a wonderful chickpea and chorizo stew. Also try with white beans, Brindisa sofrito and herbs to make homemade baked beans with a spicy chorizo kick	

Storage conditions

Storage temperature	Keep refrigerated below 5°C.
Storage temperature once opened	Keep refrigerated below 5°C and consume within 5 days.
RH%	N/A
Serving temperature	After cooking
Suitable for freezing	Yes
If so, for how long	2 months

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Analytical standards

Parameter	Target	Reject	Test Method	Frequency
pH	5	N/A	pH meter	Quarterly
Total moisture	50%	>60%	Heater (100°C)	Quarterly
Water activity	0.92	N/A	Dew point sensors	Quarterly
Total fat	35%	>42	Soxhlet	Quarterly
Pesticide residues	-			
Total meat content	Made with 108g of Spanish pork per 100g of finished product			
Nitrite (cured meat products)	-			
Histamine (fish)	-			
Aflatoxins (cereal, nuts and dry fruits)	-			
Ochratoxin (cereal, nuts and dry fruits)	-			
F ₀ value (preserves-canning)	-			
Other results – Please state	-			

Meat physical standards and parameters

Primal cut used	Bacon cuts	Cartilage	No
Visible lean	Yes	Connective tissue	3%
Processing details: size and type (e.g. minced, diced...)	Mincing and stuffing	Curing period	3 days
		Type of casing	Natural casing
Fat %	35%	Extensive or intensive farming	Intensive
Gristle %		Own herd	No
Skin	No	Name of slaughter house	Cárnicas Cinco Villas
Bone	No	Third party certification of slaughter house	BRCGS and IFS
Starters used?	Yes		

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	Yes	Used as other product ingredient	Additives used	
Celery and products thereof	No	No			
Mustard and products thereof	No	No		Substance	Function
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	Yes	Used as other product ingredient		
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		No	
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	-				
<i>Staphylococcus aureus</i>	-				
<i>Salmonella ssp.</i>	10g	Not detected	Detected	EN/ISO 6579	Quarterly
<i>Listeria monocytogenes</i>					
<i>Escherichia coli</i>	cfu/g	<50	>5000	Plate count	Quarterly
<i>Bacillus spp and cereus</i>	-				
Coliforms	-				
Yeasts and moulds	-				
Other	-				

Laboratory details

Name of laboratory:	Laboratorios SAYCI
Accreditation:	ISO 17025 ENAC No 399 / LE596

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 HV+PE	Base	Yes	Clear	5g	190	55	25	-
Primary	PE HB	Lid	Yes	Multicolour	4g	190	55	1	-
Secondary	Cardboard	Case	Yes	White	170g	517	155	85	-
Type of packaging Vacuum, modified atmosphere (MAP)			Vacuum			Residual oxygen:			-
Units per case						Gas %:			-
Cases per layer			11						
Layers per pallet			19						
Total cases per pallet			209						
Pallet dimensions (L x W x H)				1200x800x150	Material	Wood			
Total height of pallet			1.765m						
Total weight of pallet			418kg						

Barcode details

Product barcode	8426635063487	Barcode type/format	EAN 13
Outer case barcode	18426635163481	Barcode type/format	EAN 128

Product label

8 COCKTAIL SAUSAGES	
INGREDIENTS: Pork, smoked paprika, salt, spices. Natural pork casing. Made with 109g of Spanish pork per 100g of chorizo.	
NUTRITION Typical values per 100g:	
Energy	1558kJ / 377kcal
Fat	35g
of which saturates	15g
Carbohydrate	0.2g
of which sugars	0.0g
Protein	14g
Salt	2.2g
Keep refrigerated below 5°C Once open, use within 5 days. Suitable for home freezing. Cook thoroughly	
Net Weight: 200g	
BATCH: 1234567	
USE BY: 26/02/2015	

Case label

MINI COOKING CHORIZO MILD	
ADDITIVE FREE	
Code 16348	
LOT: 211850	BEST BEFORE: 11.01.2022
NET WEIGHT 2,000 Kg	
GTIN 14: 18426635163481	NUMBER OF PACKAGES / WEIGHT: 10 x 200g
KEEP REFRIGERATED BELOW 5°C	
01118426635163481(10)211850(15)220111(3103)002000	



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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated/Analysis	Taste/Flavour	Spiced with mild smoked paprika
Energy	kJ	1558	Calculated/ Analysis		
	kcal	377	Calculated/ Analysis		
Fat	g	35	Calculated/ Analysis		
of which saturates	g	15	Calculated	Colour	Red
monounsaturated	g	-			
polyunsaturated	g	-			
Carbohydrate	g	0.2	Calculated/ Analysis	Odour/Smell	Depth flavour with a hint of smokiness
of which sugars	g	0.0	Calculated/ Analysis		
Protein	g	14	Calculated/ Analysis		
Fibre	g	-		Texture	Firm and compact
Salt	g	2.2	Calculated		

HACCP & Process flow documentation

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

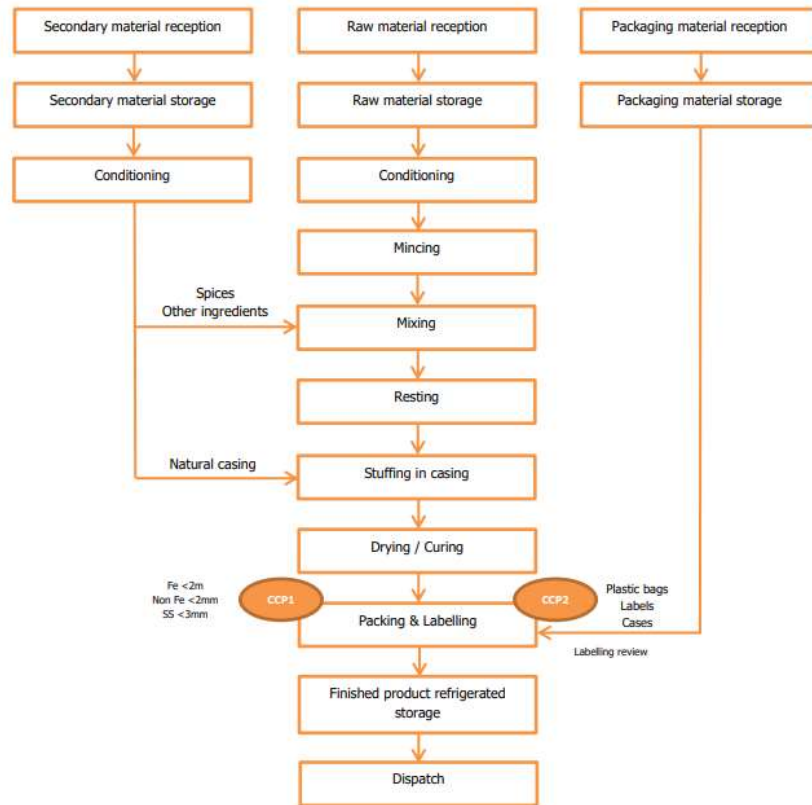
Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

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
Packing & Labelling	Physical (metal foreign bodies)	Metal detector	Test pieces: -Fe 2mm -Non-Fe 2mm -Stainless steel 3mm	Per batch (less than 4 h between checks). Person in charge. Metal detector control records.	If positive, reject the product and check (go through metal detector again. If second positive, rejection)
Packing & Labelling	Biological (pathogen microorganism survival)	Labelling instructions GMP Labels checks to ensure cooking and storage instructions area clear	Label is accurate	Labelling visual checks. All the products. Person in charge of labelling. Final check records.	Relabel / rejection

Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilization ...)	GMP Correct drying to achieve aW Metal detection Requires cooking
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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	Inés Ortiz
Position	Technical Manager
Company	Embutidos Domingo Ortiz Moreno
Date	29.08.2018

Specification approved / revised by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	04.10.2023