

TECHNICAL DATA SHEET

SANITARY REGISTRY: 10.15488/SG **IBERIAN BELLOTA CHORIZO**

ORIGIN: SPAIN

PRODUCT DESCRIPTION

fat, all of them coming exclusively from acorn-fed Iberian pigs added with salt, paprika, and dextrose, preservatives (E-252, E-250), acidity corrector other spices, all of them authorized additives, which are mixed and stuffed in natural casing. Iberian chorizo has been subjected to a maturation-dryness process and it is characterized by red colour and particular smell and flavour.

INGREDIENTS Iberian acorn chorizo is defined as a mixture of minced or chopped pork meat, bacon and Iberian pork lean, salt, paprika, spices, milk protein, milk powder, dextrine, (E-331iii) and food coloring (E-160c).

AUXILIARY MATERIALS

Natural casing, water, aluminium clip, cotton rope, label, packing vacuum plastic, and cardboard shipping container.

FORMATS

- Whole piece (shrink-wrapped): Size / piece: 1 - 1,5 Kg Cardboard box: 4 units per box - Sliced and vacuum packed (100 g).
 - SHELF LIFE

24 months

PACKING / PACKAGING

Primary packaging: food-grade labels and shrink wrap. Secondary packaging: corrugated cardboard box. Tertiary packaging: Cardboard shipping container

STORAGE AND TRANSPORT

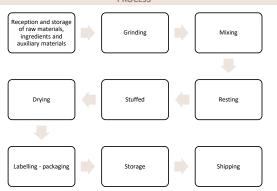
Storage between 0°C to 5°C is recommended.

CONDITIONS OF USE

Ready-to-eat product.

Sliced format: it is recommended to open the package a few minutes before consumption.

PROCESS



ORGANOLEPTIC CHARACTERISTICS

Colour: deep red colour, dotted with reddish white spots due to the presence of pigmented fat pieces.

Aroma: slightly acid, soft and medium intensity.

Consistence: uniform, not very hard not very tender.

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	LIMITS
Listeria monocytogenes	<100 ufc/g
Salmonella (ufc/25 g)	NOT DETECTED

PHYSICOCHEMICAL CHARACTERISTICS

E number	Designation	Maximum residual dose (mg/kg)	
E 251 - 252	Nitrates	120 ppm	
E 249 - 250	Nitrites	67 ppm	
AW < 0,92			

NUTRITIONAL FACTS

Composition per 100 g o	
Energy value / calories (kJ/kcal)	1346 kJ / 323 kcal
Total fat	20,7 g
- saturated fat	9,6 g
- trans fat	0 g
Total carbohydrate	1,9 g
- sugars	0,1 g
Protein	27 g
Salt	3,67 g
Sodium	1468 mg

ALLERGENS

Allergens	√/×
Cereals containing gluten >20 mg/Kg	×
Crustaceans and products thereof	×
Eggs and products thereof	×
Fish and products thereof	×
Peanuts and products thereof	×
Soybeans and products thereof	×
Milk and products thereof (including lactose)	✓
Nuts and products thereof	×
Celery and products thereof	×
Mustard and products thereof	×
Sesame seeds and products thereof	×
Sulphur dioxide and sulphites at concentrarions of more than 10 mg/kg expressed as SO ₂	×
Lupin and products thereof	×
Molluscs and products thereof	×

GMOs

GMO-free product, do not produced from Genetically Modified Organisms.

COMPANY IDENTIFICATION

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