



PRODUCT TECHNICAL SHEET

Revisión: 03
Date: 03/24

PRODUCT: CHORIZO TOPPINGS 5*5*5 1 KG. GAS

INGREDIENTS: Pork meat and fat, salt, paprika, LACTOSE, dextrose, spices ferment, antioxidant (E-301), preserver (E-250) and colouring E-120
Smoked product with natural wood
Can be traces of soy.

Ref. nº: 643000
EAN: 8436045044280

PRODUCT DESCRIPTION:

Pork belly cooked and smoked with beech smoke

MICROBIOLOGICAL CHARACTERISTICS

Aerobios mesófilos total: Ausencia ufc/0,1 g
Anaerobios sulfito-reducers: <10 ufc/g
Enterobacteriaceae: <10 ufc/g
Coliformes fecales: <10 ufc/g
Escherichia coli: <10 ufc/g
Salmonella: Ausencia ufc/25g
Staphylococcus aureus: <100 ufc/g
Listery monocytogenes: Ausencia ufc/25 g

PHISICO-CHEMICAL CARACTERÍSTICS

Aw ≤ 0,92
pH: ≤5

ORGANOLEPTICAL CARACTERÍSTICS

Colour: caracteristical, orange
Flavour: mild and smoked
Taste: caracteristical, mild, smoked
Consistency: compact

NUTRITIONAL INFORMATION on 100 g

Energy Valeu: 1440 kJ/ 347 Kcal
Graisse total: 28,2 g
Dont saturés: 10,2 g
Hydrates de carbone: 1,6 g
Dont sucres: 1,6 g
Proteines: 21,7 g
Sel: 3,5 g

LOGISTIC INFORMATION:

Packing Type: sous gaz MAP
Net weight: 1 kg
Units/carton: 5 un.
Net weight carton: 5 kg aprox
Type carton: cartón ondulé
Carton size: 255 x 215 x 210 mm
Volum carton: 0.011513 m³
Nº cartons /Palet: 90 un
Nº de cartons/stage: 15 c
Nº de stages: 6 c

Customer destination:	Final consumer or Horeca, except against allergnes
Allergen declaration:	Lactose. Can be traces of soy. NO gluten. NO OGM ingredients
How to use:	Ready to eat. Better grill or cook
Transport and Store Conditions:	Refrigerated Product. Keep between 0 and 5 °C
Incorrect use:	If conditions of transport and store are not followed strictly, all microbiological, organoleptical characteristics and shelflife time can be altered.
Shelflife:	4 months