



EMBOTITS CALET S.L

RGSEAA: 10.20636/GE

Fecha: 29/01/2020

Polígono industrial Begudà II. c/del Molí, 22

Rev: 7

17857 Sant Joan les Fonts (Girona)

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PRODUCT TECHNICAL SHEET

COMMERCIAL DENOMINATION	CHORIZO VELA EXTRA
DESCRIPTION	Minced pork cured product, inside a collagen casing
INGREDIENTS	Pork meat and fat, pork belly, salt, MILK proteins, paprika, maltodextrin, garlic, dextrose, flavouring, spices, stabilisers (E-450, E-452), antioxidant- E301, preservers (E-250, E-252) Colouring (E120, paprika extract)
TRANSPORT AND STORAGE	Keep refrigerated between 2 to 7 °C. If conditions are modified, shelflife can change.
SHELF LIFE	120 days
WAY OF USE/CONSUMTION	Ready to consumption, open the package 10 minuts before consumption.
CONSUMER DESTINATION	Generalistic final consumer.

ALÉRGENS INFORMATION (according to law UE 1169/2011)

Cereals with gluten	NO	Shell nuts and shell nuts products	NO
Crustaceans	NO	Celery and derivative products	NO
Eggs and egg products	NO	Mustard and derivative products	NO
Fish and fish products	NO	Sesame seeds and derivative products	NO
Nuts and nuts based products	NO	Sulfur dioxide and sulfites	NO
Soya and soya products	TRA	Lupins and lupins products	NO
Milk and derivatives	YES	Mollusks and mollusks based products	NO

No: no contiene / Si: si contiene / TRA: contiene trazas

NUTRITIONAL INFORMATION

(según Reglamento UE 1169/2011, Valores por 100g de producto)

Energy value (kJ/Kcal)	1535kJ / 370Kcal
Fat (g)	31
saturated fat (g)	12
Carbohydrates (g)	3,8
sugars (g)	3,5
Proteins (g)	19
Salt (g)	3,8

MICROBIOLÓGICAL ESPECIFICATIONS

(según Reglamento (CE) 2073/2005)

Aerobios mesófilos totales	<1x10 ⁶ ufc/g
Enterobacterias	<1x10 ³ ufc/g
Escherichia coli	<1x10 ² ufc/g
Staphylococcus aureus	<1x10 ² ufc/g
Salmonella spp.	Ausencia/25g
Listeria monocytogenes	<1x10 ² ufc/g

FISICOQUÍMICA ESPECIFICACIONES según

Reglamentos (CE) N° 1881/2006 / N° 1129/2011 y afines)

Aw	<0,92
pH	<5,5

Otros Controles: No presenta Organismos Genéticamente Modificados (OGM) ni ingredientes Irradiados, además se controlan los contaminantes químicos según legislación vigente

ORGANOLÉPTICA CARACTERÍSTICAS

Smell and taste	Pleasant and characteristic cured aroma. Slightly spicy
Colour	Dark red/orange with white pieces corresponding to the diced fat
Appearance	Homogeneous to the cut
Texture	Firm texture

LOGÍSTICA DETALLS

REFERENCE	541100	547100							
OBSERVATIONS									
RGSEAA	10.01944/GE	10.01944/GE							
GTIN 13	8436045040206	8436045040978							
GTIN 14									
SHELF LIFE	4 months	4 months							
PACKING									
Way of packing	MAP	MAP							
Superior Film	Gas N ₂	Gas N ₂							
Inferior Film	PET / PE	PET / PE							
Interlayer Film	APET / PE	APET / PE							
Shape (mm)	NO	NO							
Net weight Unit (g)	500	1000							
CARTON									
Type of carton	CA2	CA2							
Tare for empty carton (g)	200	200							
Units per carton	9	5							
Gross weight carton (Kg)	4,8	5,3							
Carton Format (mm)	255x215x210	255x215x210							
PALLETIZED									
Carton/stage	15	15							
Stages/pallet	8	8							
Cartons/pallet	120	120							
Units/pallet	1080	600							
Net Weight Palet (Kg)	540	600							
Gross Weight Palet (Kg)	605	658							