

Review: 03 **Date:** 12/24

PRODUCT TECHNICAL DETAILS

PRODUCT: SALAMI EXTRA

SLICED GAS 500 G

<u>INGREDIENTS:</u> Pork meat and fat (UEorigin), **milk proteins**, salt, maltodextrin, dextrose, smoke aroma, spices, aroma, garlic, stabilizers (E-450, E-452),

antioxidant E301, Colouring E120, preservers (E-250, E-252).

Externar treatment: E202, E235

Ref. Calet: 541900 **EAN:** 84360450 41944

PRODUCT DESCRIPTION:

Raw cured product, spiced. Slicing packaging trays in a protective atmosphere 500 g.

MICROBIOLOGICAL CHARACTERISTICS

Enterobacteriaceae: <100 ufc/g Escherichia coli: <10² ufc/g Salmonella: Absence ufc/25g Staphylococcus aureus: <10² ufc/g

Listeria monocytogenes: Absence ufc/25 g

ORGANOLEPTICS CHARACTERÍSTICS

Colour: red, characteristic, typical for product.

Aroma: Soft.

Flavor: mild paprika flavor, not acid.

Cut looks: coarsely chopped.
Consistency: Firm and compact.

NUTRITION FACTS per 100 g

Calories: 1977kJ/ 478kcal

Total fat: 44

Saturated fatty acids: 14 Carbohydrates: 5,5

Sugars: 5,4 Proteins: 15 Salt: 4

LOGISTICS DETAILS

Net weight: 500 g Units per box: 10 un. Box Weight: 5 kg

Box Type: corrugated cardboard Box Size: 220x260x210 mm No. boxes per pallet: 90 c Boxes per layer: 15 c Layers per pallet: 6

Target:	Final consumer in general, except allergic to any of its ingredients.
Allergens Declaration:	Milk protein. Gluten free. No GMO containing.
Instructions for use:	Product ready for consumption. Open 10 minutes before consumption.
Conditions of storage and transport:	Store between 1-6°C
Possible misuse:	If the conditions of storage and transportation indicated are not maintained, can alter the microbiological, organoleptic characteristics and shelf life of the product.
Best before:	4 months.