

CURED PRODUCTS > PURE PORK CURED SAUSAGE 350 G BEECH-SMOKED



Name	Beech-smoked pure pork Savoie dried cured sausage		
Ingredients	Ingredients: Pork meat, salt, dextrose, spices and herbs, lactose, preservative: potassium nitrate (E252), sodium nitrite (E250), ferments, natural pork casing. Quantity of meat used: 159 g for 100 g of end product		
GMO	Absence of GMO products		
Main allergens - official EEC list	The following ingredients or constituents are contained in the recipes	YES	NO
	Cereals containing gluten (derivatives)		X
	Shellfish and shell-fish based products		X
	Eggs and egg-based products		X
	Fish and fish-based products		X
	Peanut and peanut-based products		X
	Soya and soya-based products		X
	Milk and milk-based products	X Lactose	
	Nuts and derivatives		X
	Celery and celery-based products		X
	Mustard and mustard-based products		X
	Sesame seeds and sesame seed-based products		X
	Sulphites of more than 10 ppm		X
	Lupin		X
	Molluscs		X
Origin of ingredients	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors		
Manufacturing process	Delivery of raw materials - Mincing - Grinding - Meshing - Mixing - Resting - Stuffing - Mild heating/smoking - Drying - Packaging		
Bacteriological criteria	Salmonella: absence/25g - Listeria: <100 g/g - E.Coli: <10/g		
Best before date:	Minimum 45 days from delivery No packaging		
Temperature of the product on delivery	Température de conservation conseillée < 18°C		
Health stamp	FR 74-043-01 CE		
Packer code	74 043 A		
Identification	Health stamp on string. Box identification: name of product/batch number/best before date/ingredients.		
Sales unit information:			
Packaging	No packaging		
Net unit weight in kg	0,350		
Weight	variable		
Sales Unit, depth in mm	160		
Sales Unit, width in mm	60		
Sales Unit, height in mm	60		
Logistics information: BOXES OF 12			
Box size in mm	386 X 190 X 200		