

## CURED MEAT>PURE PORK CURED SAUSAGE 350 G PLAIN



PRODUCT SPECIFICATIONS			
Name	Pure Pork Cured Savoie Sausage		
Ingredients	Ingredients: Pork meat, salt, dextrose, spices and herbs, lactose, preservative: potassium ni nitrite (E250), ferments, natural pork casing.  Quantity of meat used: 159 g for 100 g of end product	trate (E252),	sodium
GMO	Absence of GMO products		
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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	+	X
	products Eggs and egg-based products 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	A Lactose	Х
	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
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Origin of ingredients	(full traceability from the raw materials through to the end product)	<u> </u>	Х
Origin of ingredients  Manufacturing process		neating - Dryin	
	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing - Mixing - Resting - Stuffing - Mild	neating - Dryin	
Manufacturing process	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing - Mixing - Resting - Stuffing - Mild R	neating - Dryin	
Manufacturing process Bacteriological criteria Best before date:	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing - Mixing - Resting - Stuffing - Mild health Packaging  Salmonella: absence/25g - Listeria: <100g/g - E.Coli: <10/g  Minimum 45 days from delivery	neating - Dryin	
Manufacturing process Bacteriological criteria Best before date: Temperature of the product on delivery	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing - Mixing - Resting - Stuffing - Mild health Packaging  Salmonella: absence/25g - Listeria: <100g/g - E.Coli: <10/g  Minimum 45 days from delivery No packaging	neating - Dryin	
Manufacturing process  Bacteriological criteria  Best before date:  Temperature of the product on delivery  Health stamp	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing Mixing - Resting - Stuffing - Mild health Packaging  Salmonella: absence/25g - Listeria: <100g/g - E.Coli: <10/g  Minimum 45 days from delivery No packaging  Température de conservation conseillée < 18°C	neating - Dryin	
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Manufacturing process  Bacteriological criteria  Best before date:  Temperature of the product on delivery  Health stamp  Packer code	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing Mixing - Resting - Stuffing - Mild head packaging  Salmonella: absence/25g - Listeria: <100g/g - E.Coli: <10/g  Minimum 45 days from delivery No packaging  Température de conservation conseillée < 18°C  FR 74-043-01 CE  74 043 A  Health stamp on string.	neating - Dryin	
Manufacturing process  Bacteriological criteria  Best before date:  Temperature of the product on delivery  Health stamp  Packer code  Identification  Sales unit information:  Packaging  Net unit weight in kg  Weight  Sales Unit, depth in mm  Sales Unit, width in mm	(full traceability from the raw materials through to the end product) EEC approved slaughterhouses - EEC approved processors  Delivery of raw materials - Mincing - Grinding - Meshing Mixing - Resting - Stuffing - Mild head packaging  Salmonella: absence/25g - Listeria: <100g/g - E.Coli: <10/g  Minimum 45 days from delivery No packaging  Température de conservation conseillée < 18°C  FR 74-043-01 CE  74 043 A  Health stamp on string.	neating - Dryin	
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