

DENOMINATION HALF CHORIZO BELLOTA IBÉRICO



DESCRIPTION Cured sausage, made with a mixture of Iberico pork minced meat, bacon or Iberico pork fat, with salt, spices and additives, kneaded and stuffed in natural casing, after a maturation and drying process that ensures good microbiological stability and an odour. and characteristic flavors.

INGREDIENTS Bellota Iberian pork meat and fat, garlic salt, paprika, lactose, milk powder, soy protein, milk protein, sugar, dextrin, dextrose, spices, preservatives (E-252, E-250), stabilizer (E-450 iii), antioxidants (E-316), colorant (E-120). Natural casing from pork

SHELF LIFE 12 MONTHS ** If the indicated storage conditions are maintained*

CHARACTERISTICS		NUTRITIONAL INFORMATION (per 100 g):	
PHYSICAL - CHEMICALS	pH (5,5 - 6,8) Aw (<0,92) Nitrates (<150) Nitrites (<150)	Energy (KJ/Kcal)	1989/480
ORGANOLEPTIC	Aroma (Pleasant and characteristic) Color (Dark pink to purplish-red, shiny when cut with streaks of white fat) Flavor (Sweet or slightly salty) Texture (Homogeneous, little fibrous consistency and without pastiness or softening)	Fats (g)	41
MICROBIOLOGICAL	- Salmonella: not detected/25 g - Listeria monocytogenes: not detected/25g	Saturated fatty acids (g)	18
ORIGIN	Spain	Carbohydrates (g)	0,5
APPLIED TREATMENTS	Conditioning of the lean, chopped, marinated, stuffed and cured	of wich sugars (g)	0
PRODUCT INSTRUCTIONS		Proteins (g)	28
DESTINATION POPULATION	The general population except for medical contraindications or children under 2 years of age due to the risk of choking. Consumption by pregnant women or immunosuppressed people is not recommended if it is not fully cooked. Final consumer, wholesalers or distributors.	Salt (g)	3,14
- CONSUMPTION:	Ready to eat (RTE), no prior cooking is necessary. The vacuum packed product is recommended to open 24 hours before consumption.		
- CONSERVATION AND STORAGE:	Store at room temperature in a cool, dry place.		
- DISTRIBUTION AND TRANSPORTATION:	Isothermal vehicle in optimal hygiene conditions.		



DECLARACIÓN DE ALÉRGICOS, OMG Y RADIACIONES	Non-GMO rot. This product does not require any mention on its labeling concerning the EC regulation n° 1829) 2003 or its modifications. PRODUCTS NOT SUBJECT TO IONIZING RADIATION. Allergen product according to EC regulation n° 1169/2011 (see page 3).
ETIQUETADO	In accordance with Regulation (EU) 1169/2011 indicating all mandatory information and regulations of third countries in case of export. Data and health registration of the company (CE 10.22301/SA), origin, dates of manufacture, freezing and preferential consumption, batch number, denomination, ingredients, net weight, conservation and consumption instructions. nutritional information.
CLAIMS	Gluten free
HEALTH REGISTER	10.22301/SA
PACKAGING FORMAT	COEX (PA-PE) vacuum bag 160 microns. For pieces, they can be packaged in vacuum thermoforming, OPA film lid / ink-adhesive / PE and PA/PE base.

LOGISTIC INFORMATION

EAN 13 PRODUCT	8436570752469	PIECE WEIGHT (kg)	0,45 - 0,5	
BAG SIZE (cm)	13 x 50	Nº UNITS/BAG	1	TARE BAG (g) 22
BOX SIZE (cm)	71 x 23 x 15	Nº BAGS/BOX	20	TARE BOX (g) 719
Nº BOXES/ROW	5	Nº ROWS/PALLET	10	Nº BOXES/ PALLE 50
PALLET HEIGHT (cm Aprox)	180	PALLET DIMENSIONS (cm)	120 x 80	

OBSERVATIONS


* Measures and weights indicative or between the interval indicated. The measures and tares indicated are for generic formats, for other formats consult. All the packaging materials used have a certificate of food compliance and a migration study in accordance with the regulations in force. NA: Not applicable / PP: Polypropylene / PE: Polyethylene / PA: Polyamide Polyethylene

APPLICABLE LEGISLATION

- * LEGISLATION ON HYGIENE OF FOOD PRODUCTS:
 - Regulation (EC) No. 852/2004, 853/2004 and Regulation 2017/625 and amendments.
 - Directive 64/433/EEC on the marketing of fresh meat. - Regulation 2015/1375 on official trichina controls.
 - Regulation (EC) No. 2073/2005 modified by Regulation (EC) No. 1441/2007 and other amendments
- * LEGISLATION ON CHEMICAL CONTAMINATION AND DRUG RESIDUES IN FOODS.
 - Regulation (EC) No. 1881/2006 and amendments
 - Regulation (EC) No. 470/2009 - Regulation (EU) 37/2010 - Regulation 124/2009
- * LEGISLATION REGARDING LABELING AND INFORMATION PROVIDED TO THE CONSUMER - Regulation (EU) No. 1169/2011 and - Regulation 1924/2006
- * LEGISLATION APPLICABLE TO PACKAGING MATERIALS - Regulation (EU) Nº 10/2011
- * IBERICO PIG QUALITY STANDARD - Royal Decree 4/2014
- * SELF-CONTROL SYSTEM FOR EXPORTS: Royal Decree 993/2014 Establishes inspection procedures in veterinary certification for exports to third countries.

*These specifications are given for information only and may be modified according to technical and/or regulatory limitations.
Non-contractual photo - presentation suggestion*

Prepared by: Quality Department
Date of last revision



Approved by: Manager
Date of last revision



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ALLERGEN STATEMENT

This questionnaire has been developed according to EU Directive 2003/89/EC and Regulation 1169/2011 and subsequent modifications such as EU Delegated Regulation No. 1155/2013, EU Delegated Regulation No. 78/2014 and Execution Regulation 828/2014 regarding ingredients and labeling. of allergens in order to provide consumers with complete information on the presence of certain substances that can cause food allergies.

ALLERGENIC FOOD	ADDED INTENTIONALLY IN THE RECIPE (YES/NO)	IT DOES NOT HAVE BUT THERE IS A POSSIBILITY OF CROSS-CONTAMINATION (YES/NO)
CEREALS CONTAINING GLUTEN AND DERIVED PRODUCTS	NO	NO
CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS	NO	NO
EGGS AND EGG-BASED PRODUCTS	NO	NO
FISH AND FISH-BASED PRODUCTS	NO	NO
PEANUTS AND PEANUT-BASED PRODUCTS	NO	NO
SOY AND SOY-DERIVED PRODUCTS	YES	NO
MILK AND ITS DERIVATIVES (LACTOSE)	YES	NO
DRIED FRUITS AND THEIR DERIVATIVES	NO	NO
SESAME GRAINS AND DERIVED PRODUCTS	NO	NO
CELERY AND DERIVED PRODUCTS	NO	NO
SULFUR DIOXIDE AND SULFITES IN CONCENTRATIONS GREATER THAN 10 mg/kg expressed as SO ₂	NO	NO
MUSTARD AND DERIVED PRODUCTS	NO	NO

I CERTIFY that the statements contained in this document are correct and that we undertake to inform you of any changes in the product that could modify these statements

Prepared by: Quality Department
Date of last revision



Approved by: Management
Date of last revision



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