

10.01944/GE-IFSv6- BRCv6 // 10.05725/GE-IFSv6- BRC v6. // 10.18397/GE-IFSv6- BRC v6.

PRODUCT: FUET EXTRA 150g

Ingredients: Pork (149 g of fresh meat are required for 100 g of dry-cured sausage), pork fat, lactose, salt, preservatives (E-326, E-250, E-252), stabilizer (E-420), black pepper, flavouring, antioxidant (E-316), colouring (E-120).
May contain traces of milk.

PRESENTATION

Code: 30020
Weight (g): 150
Measures (cm): 36
Ø 38/40 mm
Units x bag: 1 piece
Units x box: 20/40
Weight x box (kg): 3/6
PALET: Euro- Palet: Width 80cm, length 120cm
Nº boxes palet (20): 12 boxes x 15 layers/height
Nº boxes palet (40): 12 boxes x 8 layers/height
Measures box (20) mm: 390 x 170 x 120
Measures box (40) mm: 390 x 195 x 195
Green dot: Ecoembes
OMG-Free Product (RD 1829/2003)
GLUTEN-Free **Best before:** 90 days flow-pack
150 days protective atmosphere
180 days vacuum packed
Tº: Transp./Warehouse/Distribution/Sale
No packaging **Keep cool and dry**
Flow-pack **MAX.: 15°C MIN.: 0°C**
Protective atmosphere **MAX.: 5°C MIN.: 0°C**
Expected use: Direct consumption



ORGANOLEPTIC CHARACTERISTICS

Odour: Intense and characteristic cured aroma.
Color: Garnet-red with white bacon cut in dices and black pepper. Externally with mould.
Flavor: Non-acid.
Texture: Consistent, little

NUTRITIONAL VALUES (approximate average values per 100g)

Energy 432 kcal / 1791 kJ
Fat 35,3g
of which:
- saturates 14,05g
Carbohydrate 3,8g
of which:
- sugars 2,52g
Protein 24,7g
Salt 4,0g

PHYSICO-CHEMICAL CHARACTERISTICS

-Ultimate pH: Max. 40%
-Water content: Max. 57%
-Fat content*: Min. 30,0%
-Total carbohydrates*: Max. 9,0%
-Insoluble carbohydrates*: Max. 2,0% s.s.s.
-Hydroxyproline*: Max 0,6%
-Nitrates: < 250 ppm
-Nitrites: < 50ppm
-Total P2O5: <8000ppm
*Expressed in dry content

MICROBIOLOGICAL CHARACTERISTICS

-Count Escherichia Coli: < 100 ufc / g
-Count Staphylococcus Aureus: < 100 ufc / g
-Presence de Salmonella-Shigella: Absence in 25 g
-Count Clostridios Sulfito Reductores: < 100 ufc / g
-Presence Lysteria Monocytogenes: Absence in 25g