



## CURED IBERICO SALCHICHON

Others - REF: SI

This sausage is made with meat from Iberian pigs fed with plant feed.

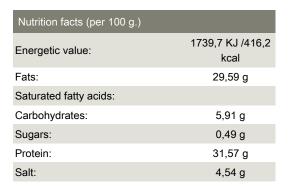
To make it, the traditional Castilian recipe is followed, seasoning the meat with spices and allowing the sausage to mature for 70 days.

## CURED IBERICO SALCHICHON

## Product description IBERIAN "SALCHICHÓN" EXTRA

## Ingredients:

Lean Iberian pork, Iberian bacon, salt, powdered milk, garlic, sugar, spices, ph control agent (E-575), milk proteins, soy proteins, emulsifiers (E-450i, E-451i E-452i), antioxidant (E-306), preservatives (E-250, E-252), color (E-120).



Microbiological characteristics	
Escherichia coli:	< 100 ufc/g
Staphylococcus aureus:	< 100 ufc/g
Salmonella - Shigella:	Absence / 25g
Sulphite-reducing clostridia:	< 100 ufc/g
Lysteria monocytogenes:	Absence / 25g

Storage conditions: Keep refrigerated Used by: 180 Traceability system: Barcode of individual piece selection EAN code: 8437005359338

Packaging information	
Packaging:	
Logistic information	
Weight(g.)/unit:	1.200 g
Units per case:	5
Case dimensions (length, heigth, width):	70.00 x 15.00 x 15.00
Physical and Chemical Characteristics	
Moisture SD:	40% g
Moisture gradient:	
Water Activity:	

pH:

