




PRODUCT DATASHEET

Article: 8718

ORGANIC FUET STICKS TRAY

|  | Description | Code EAN13 |
|---|--|----------------|
| | <p>Cured raw sausage made from a mixture of chopped organic pork meats, stuffed into an artificial edible collagen casing from beef origin and cured under controlled conditions of humidity and temperature. Once the curing process is completed, the product takes a firm and compact consistency to the touch.</p> | 8414620087181 |
| | | Code DUN 14 |
| | | 28414620087185 |
| | RGSEAA | 10.04370/B |
| | Tariff Code | 16.01.00.91 |
| <p>Color Red without any unusual color. Taste Typical of cured products. Odor Typical of cured products. Appearance Cylindrical shape, more or less regular. The cutting appears homogeneous, smooth and well integrated</p> | | |

Ingredients

Organic pork meat and fat, Organic **lactose**, Skimmed organic **milk** powder, Organic salt, Organic sugar, Organic black pepper, Preservative (Sodium nitrite). Artificial collagen-based edible films of bovine origin.

| Presentation | Conservation | Best Before |
|-----------------------------------|--------------|--|
| Packed in a protective atmosphere | Cool and dry | Best before (days): 120 Once opened, consume within (days): - |

| Analysis parameters | Allergens | Nutritional information for 100g |
|------------------------------|--|----------------------------------|
| Salmonella | lactose, milk | Energy 2046 kJ |
| Listeria monocytogenes | | Energy 493 kcal |
| E.coli b-glucuronidase + | Other features | Fats 39 g |
| E.coli b-glucuronidase + | | Saturated fatty acids 14 g |
| Coagulase + staphylococcus | Free from gluten | Carbohydrates 2,1 g |
| Coagulase + staphylococcus | | Sugars 1,1 g |
| Sulphite reducing clostridia | It doesn't contain GMO | Proteins 34 g |
| Sulphite reducing clostridia | | Salt 4,0 g |
| Dioxins | | |
| Dioxins+PCB | | |
| PCB | | |
| Tetracyclines | | |
| Melamine | | |
| | Expected consumer use | |
| | The product is ready for consumption and suitable for the general population, considering the declared allergens. It doesn't meet the Halal, Kosher or Vegan food requirements. If the specified storage conditions aren't met, the shelf life and the microbiological and organoleptical specifications may be altered. | |

Logistic Data

| Article | Box | Pallet | Units/box: |
|----------------------------|--------|---------------------|------------------|
| Length 185 mm | 395 mm | 1200 mm | 5 |
| Width 135 mm | 205 mm | 800 mm | Box/Layer 12 |
| Height 67 mm | 135 mm | 990 mm | Layers/Pallet 6 |
| Gross weight 524g | 2820g | 223040g | Box/Pallet 72 |
| Net weight 500g | 2500g | 180000g | Units/Pallet 360 |
| Volume 0.011m ³ | | 0.792m ³ | |

Legal Requirements

Transport: Clean and temperature below 10°C

Storage: Cool and dry

Food Safety: Control according to HACCP

Regulations 834/2007, 889/2008 & 673/2016, Royal Decree 474/2014, Regulation 853/2004, Regulation 2073/2005, Regulation 2023/915, Regulation 1169/2011