

TECHNICAL DATA SHEET			DOCUMENT CODE		FT-03		REVISION DATE		29/01/2018			
							REVISION CODE		17			
<div><div>DOMINGO</div><div>ORTIZ</div><div>SABOR CON TRADICIÓN</div><div>EST. 1915</div></div>			DATA OF THE SOCIETY									
			Embutidos Domingo Ortiz Moreno, SL. Pg.Lentiscares - Parcela nº 25 C/Las Encinillas, 3 26370 - NAVARRETE (LA RIOJA) ESPAÑA			<div>ES 10.13749/LO CE</div>		Tfno.: (0034) 941-441044 Fax: (0034) 941-440713 E-mail: calidad-2@embutidosortiz.com				
DATA OF THE PRODUCT			Commercial designation		CHORIZO EXTRA VELA MINESCAR							
			Trade Mark		MINESCAR							
			Category		EXTRA							
			Material of the intestine		ARTIFICIAL							
			Weight piece in Kg. (approximate)		1,85 Kg							
			Diameter (cured)		Ø 75 mm							
			g of pork per 100g of final product		Made with 112 g of pork per 100g of final product							
			Useful life of the product		180 days in cooling conditions							
			Raw cured product (subject to water extraction) prepared under guidelines of the IFS and BRC quality systems.									
INGREDIENTS			Pork meat (89,68%), salt, paprika, LACTOSE , dextrose, maize starch, dextrin, sugar, MILK protein, SOYA protein, spices,stabilizers (E-450, E-452), antioxidant (E-301), preservatives (E-250, E-252), colour (E-120). Surface treatment: preservatives (E-235, E-202).									
ALLERGENS			MILK Protein SOYA Protein LACTOSE "GLUTEN FREE"									
GMO			This product does not contain GMO (genetically modified organisms) and we do not use GMO ingredients, so there is no risk of "cross infection".									
ORGANOLEPTICS CHARACTERISTICS AND GENERALS			Texture		Firm and compact touch.							
			Apperance		Cylindrical form, more or less regular characteristic of a candle chorizo.							
					Casing perfectly sticked to the meat							
			Cut		Homogeneous, smooth, well tied and without anormal colorings.							
			Colour		Intense red characteristic.							
			Aroma and Flavour		Characteristic.							
INTERNAL CODIFICATION			Item Code		MILD				SPICY			
			Code Order		4973-1				4995-1			
			Code EAN 13 - Labels		84 26635 04973 3				84 26635 04995 5			
			DUN 14 (IA01 EAN 128)		9 8426635 34973 7				9 8426635 34995 9			
			EAN 128-BOX		(01)xxxxxxxxxxxxxx(10)LLLLLLL(15)aammdd(3103)pppppp							
Packaging	Packaging					Pallet Configuration						
	Type		Units Package	Units per case	Case Weight KG	Layers per Box	Cse per Layer	BOX	Net Weight Palet KG			
	Vacuum pack		1	3	5,55	14	7	98	543,9			
	DIMENSIONS		LENGHT	WIDTH	HEIGHT	Material Nature			Tare by BOX KG			
	Product		500	75	75	Plastic package			0,330			
	Cardboard case		520	240	90	Cardboard						
	Pallet		1200	800	150	Wood			15-22 Kg			
	FINAL DIMENSIONS		LENGHT	WIDTH	HEIGHT	Description			Gross Weight KG			
	EU Pallet		1200	800	1410	Net + Tare			598			
	IF YOU NEED ANOTHER TYPE OF PRESENTATION, PLEASE CONTACT WITH THE SALES MANAGER.											
RECOMMENDATIONS FOR ITS CONSUMPTION AND CONSERVATION												
Target population :		Any person who is not allergic to MILK and its derivatives (included the LACTOSE) and to SOYBEAN and products thereof.										
Before consumption		Ready to eat. To enjoy the flavour and original smell of the product we recommend to open the package 10 min before.										
Preparation		Remove the casing before eating										
Consumption Direct		Like snack, on pizza, in sandwich...										
T°C Storage		0° and 8°C		T°C Transport		< 10°C		T°C point of selling		0° and 8°C		
Self life without packaging		Once opened, the product will be subject to natural drying.										
PHYSICAL-CHEMICAL CHARACTERISTICS [RD 474/2014]					NUTRITION DECLARATION [RD 1169/2011]							
Protein		≥ 30		g/100g s.s.s.		ENERGY		1469 Kjul/100g				
Fat		≤ 57		g/100g s.s.s.		ENERGY		354 Kcal/100g				
Carbohydrate (glucose)		≤ 9		g/100g s.s.s.		FATS		29 g/100g				
Collagen protein ratio		≤ 16		%		FAT SATURATES		12 g/100g				
Aw		≤ 0,94				CARBOHYDRATES		2,8 g/100g				
pH		≤ 5,0				SUGARS		2,5 g/100g				
						PROTEIN		20 g/100g				
						SALT		3,5 g/100g				
MICROBIOLOGICAL CHARACTERISTICS												
Listeria Monocytogenes					< 100 c.f.u./g		Salmonella		Absence 25 g			
LEGISLATION												
In accordance with EC Regulations relating to safety, food quality and traceability.												