


TECHNICAL DATA SHEET			DOCUMENT CODE		FT-01PV AP-250g		REVISION DATE		14/07/2020			
							REVISION CODE		16			
<div><div>DOMINGO</div><div>ORTIZ</div><div>SABOR CON TRADICION</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 SARTA							
			Trade Mark		MINESCAR							
			Category		EXTRA							
			Material of Casing		NATURAL							
			Weight kg		0,250 kg							
			Diameter (cured)		Ø 30 mm							
			g meat contents per 100g of Product		124g meat 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 IFS and BRC quality systems.									
INGREDIENTS			Pork meat, paprika, salt, LACTOSE , sugar, dextrose, spices, stabilizers (E 450,E 452), antioxidant (E 301), preservatives (E 250). Natural pork casing.									
			"GLUTEN FREE"				"NO ARTIFICIAL COLORING"					
ALLERGENS			LACTOSE									
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 chorizo sarta.							
			Cut		Homogeneous, smooth, well tied and without anormal colorings.							
			Colour		Intense red.							
			Aroma and Flavour		Characteristic.							
INTERNAL CODIFICATION			It depends on :		MILD				SPICY			
			Product Code- Orders		497001				497101			
			EAN 13 (Labels)		84 26635 04970 2				84 26635 04971 9			
			DUN 14 (IA01 EAN 128)		98426635249709				98426635249716			
			EAN 128-Cases		(01)9xxxxxxxxxxxxx(10)LLLLLLL(15)aammdd(3103)pppppp							
PRESENTATION	Packaging				Pallet Configuration							
	Type		Units Package	Packs per carton	Case Weight Kg	Layers per Pallet	Caser per Layer	Cases per Pallet	Net Weight Pallet KG			
	Packed in a protective atmosphere		1	15	3,75	14	8	112	420			
	MESURE		LENGHT	WIDTH	HEIGHT	Material Nature			Tare by Pallet			
	Product (Flexible Plastic Packing)		330	80	30	Flexible Plastic package			0,360			
	Cardboard case		375	285	105	Cardboard						
	Pallet		1200	800	150	Wood			15-22 Kg			
	FINAL MESURE		LENGHT	WIDTH	HEIGHT	Description			Gross Weight Kg			
	EU PALLET		1200	800	1620	Net + Tare			482			
	IF YOU NEED ANOTHER TYPE OF PRESENTATION, PLEASE CONTACT 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).										
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		Not necessary										
Consumption Direct		Like snack, in sandwich...										
For cutting		The product in optimum conditions of cooling facilitates the cutting and slicing.										
TºC Storage		≤ +18ºC		TºC Transport		18ºC Max		TºC Selling point		Cool and dry place		
Self life without packaging		Once opened, the product will be subject to natural drierieng.										
PHYSICAL-CHEMICAL CHARACTERISTICS					NUTRITION DECLARATION							
Protein		≥ 30		g/100g s.s.s.		ENERGY		1737 Kjul/100g				
Fat		≤ 57		g/100g s.s.s.		ENERGY		419 Kcal/100g				
Carbohydrate (glucose)		≤ 2		g/100g s.s.s.		FAT		35 g/100g				
Collagen protein ratio		≤ 16				% FAT SATURATES		15 g/100g				
Aw		≤ 0,92				CARBOHYDRATE		1,4 g/100g				
						SUGARS		1,2 g/100g				
						PROTEIN		24 g/100g				
						SALT		2,7 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.												