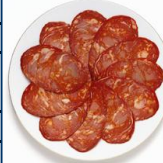


TECHNICAL INFORMATION of the product		DOCUMENT CODE	FT-02	REVISION DATE		26/01/2018		
				REVISION CODE		02		
DOMINGO ORTIZ SABOR CON TRADICION EST. 1915		DATA OF THE SOCIETY						
		Embutidos Domingo Ortiz Moreno, SL. Pg.Lentiscares - Parcela nº 25 C/Las Encinillas, 3 26370 - NAVARRETE (LA RIOJA) ESPAÑA		ES 10.13749/LO CE		Tfno.: (0034) 941-441044 Fax: (0034) 941-440713 E-mail: calidad-2@embutidosortiz.com		
DATA OF THE PRODUCT	Commercial designation		CHORIZO EXTRA GRAN VELA					
	Trade Mark		ORTIZ					
	Category		EXTRA					
	Material of the intestine		ARTIFICIAL					
	Weight piece in Kg. (Approx.)		1,9 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, salt, paprika, LACTOSE , dextrose, maize starch, dextrin, sugar, SOYA protein , MILK protein , spices, stabilizers (E-450, E-452), antioxidant (E-301), preservative (E-250, E-252), colour (E-120).							
	Surface treatment (E-235, E-202).							
ALLERGENS	MILK Protein		LACTOSE	SOYA Protein		"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		4972-1		4994-1			
	Code EAN 13 - Labels		84 26635 04972 6		84 26635 04994 8			
	DUN 14 (IA01 EAN 128)		98426635349720		98426635349942			
	EAN 128-BOX		(01)xxxxxxxxxxxxx(10)LLLLLL(15)aammdd(3103)pppppp					
PRESENTATION	Packaging				Pallet Configuration			
	Type	Units Package	Units per case	Case Weight kg	Layers per Pallet	Cases per Layer	Cases per Pallet	Net Weight Pallet kg
	VACUUM packing	1	3	5,7	14	7	98	558,6
	DIMENSIONS	LENGHT	WIDTH	HEIGHT	Material Nature			Tare 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			613
	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		To enjoy the flavour and original smell of the product we recommend to open the package 10 minutes before.						
Preparation		Remove casing before eating						
Consumption Direct		Like snack, in sandwich...						
For cutting		The product in optimum conditions of cooling facilitates the cutting and slicing.						
T°C Storage		0º and 8ºC	T°C Transport		< 10ºC	T°C point of selling		0º and 8ºC
Self life without packaging		In order to avoid the product gets dried it's advisable to keep it in cooling conditions.						
PHYSICAL-CHEMICAL CHARACTERISTICS				NUTRITIONAL VALUES				
Protein		≥ 30	g/100g s.s.s.		ENERGY		1498 Kjul/100g	
Fat		≤ 57	g/100g s.s.s.		ENERGY		361 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		2,9 g/100g	
pH		≤ 5,0			SUGARS		2,6 g/100g	
					PROTEIN		22 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.								