

# TECHNICAL DATA SHEET

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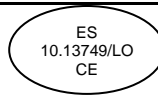


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## DATA OF THE SOCIETY

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<b>DATA OF THE PRODUCT</b>	<b>Commercial designation</b>	<b>CHORIZO EXTRA SARTA</b>	
	<b>Trade Mark</b>	MINESCAR	
	<b>Category</b>	EXTRA	
	<b>Material of Casing</b>	NATURAL	
	<b>Weight kg</b>	<b>0,250 kg</b>	
	<b>Diameter (cured)</b>	Ø 30 mm	
	<b>g meat contents per 100g of Product</b>	124g meat per 100g of final product	
	<b>Useful life of the product</b>	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".

<b>ORGANOLEPTICS CHARACTERISTICS AND GENERALS</b>	<b>Texture</b>	Firm and compact touch.
	<b>Apperance</b>	Cylindrical form, more or less regular, characteristic of a chorizo sarta.
	<b>Cut</b>	Homogeneous, smooth, well tied and without anormal colorings.
	<b>Colour</b>	Intense red.
	<b>Aroma and Flavour</b>	Characteristic.



<b>INTERNAL CODIFICATION</b>	It depends on :	<b>MILD</b>	<b>SPICY</b>
	Product Code- Orders	4970-1	4971-1
	EAN 13 (Labels)	84 26635 04970 2	84 26635 04971 9
	DUN 14 (IA01 EAN 128)	98426635249709	98426635249716
	EAN 128-Cases	(01)9xxxxxxxxxxxx(10)LLLLLLL(15)aammdd(3103)pppppp	

<b>P R E S E N T A T I O N</b>	<b>Packaging</b>				<b>Pallet Configuration</b>			
	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
	<b>MESURE</b>	<b>LENGHT</b>	<b>WIDTH</b>	<b>HEIGHT</b>	<b>Material Nature</b>			<b>Tare by Pallet</b>
	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
	<b>FINAL MESURE</b>	<b>LENGHT</b>	<b>WIDTH</b>	<b>HEIGHT</b>	<b>Description</b>			<b>Gross Weight Kg</b>
	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

<b>Target Population:</b>	Any person who is not allergic to MILK and its derivatives (included the LACTOSE).				
<b>Before consumption</b>	Ready to eat. To enjoy the flavour and original smell of the product we recommend to open the package 10 min before.				
<b>Preparation</b>	Not necessary				
<b>Consumption Direct</b>	Like snack, in sandwich...				
<b>For cutting</b>	The product in optimum conditions of cooling facilitates the cutting and slicing.				
<b>T°C Storage</b>	≤ +18°C	<b>T°C Transport</b>	18°C Max	<b>T°C Selling point</b>	Cool and dry place
<b>Self life without packaging</b>	Once opened, the product will be subject to natural drying.				

<b>PHYSICAL-CHEMICAL CHARACTERISTICS</b>			<b>NUTRITION DECLARATION</b>		
Protein	≥ 30	g/100g s.s.s.	ENERGY	1737 Kjul/100g	
Fat	≤ 57	g/100g s.s.s.	ENERGY	<b>419 Kcal/100g</b>	
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	

<b>MICROBIOLOGICAL CHARACTERISTICS</b>		
Listeria Monocytogenes	< 100 c.f.u./g	Salmonella
		Absence 25 g

**LEGISLATION**  
In accordance with EC Regulations relating to safety, food quality and traceability.