

<b>100% NATURAL</b>		<h1>ACORN-FED IBERIAN 'CANDLE' SALCHICHÓN</h1>	 <b>DLC</b> DEHESA LAS CUMBRES LUXURY IBERIANS
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ACORN-FED IBERIAN PORK PRODUCTS DEHESA LAS CUMBRES S.L - CIF: B-21555321 - Nº RGSA: 40.057436/B - Telf.: (+34) 93 630 19 20  
 Company: C/ Colon, 20. 21380 CUMBRES MAYORES (HUELVA) - Warehouse: C/ Murcia, 5. 08830 SANT BOI DE LLOBREGAT (BARCELONA)

## PRODUCT DENOMINATION

Int. code: refrigerated product	0218
Description	Cured sausage, made with a mixture of minced pork meat, bacon or Iberian pork fat, with salt, spices and additives, kneaded and stuffed in natural casings, which have undergone a maturation-drying process, which ensures good balance, as well as a smell and taste characteristic of this product.
Ingredients	Iberian pork meat and fat, salt, garlic, <b>lactose</b> , dextrin, <b>milk proteins</b> , spices, emulsifiers (E-450i and E-450-iii), antioxidants (E-300, E-301 and E-330), flavouring, flavour enhancer (E-621), preservatives (E-252 and E-250) and colouring (E-120).
Casing	Stuffed in artificial casing.
Organoleptic characteristics	Colour: Red-orange and marbled white. Taste: Sausage with a delicate flavour. Scent: Pleasant and characteristic of cured sausage. Texture: Homogeneous, compact. Appearance: With traces of mould, solid. Casing attached along its entire length. Cutting: Solid, marbled, linked, characteristic.

## PRESENTATION

Whole, cut, loose or packaged	1/2 Kg. (approx.)
Packaging	It can be vacuum-packed or unpacked, in individual whole pieces.
Sale units	Units.
Product label	Product name, date packaged, lot, expiry date, storage instructions, net weight, health registration and product identifier.
	Labeling according to Regulation (EU) No. 1169/2011.
Further presentation	According to customer specifications.

## STORAGE AND CONSUMPTION

Chilled storage	Keep in a cool dry place.
Transport	Identified by the original label, and in vehicles specifically used for food products. Temperature regulated vehicles are not required for its transport.
Storage time	18 months after the optimum curing period.
Consumption	Let stand for 5 minutes before consumption. Remove wrapper before consumption.
Treatments applied	Reception of lean minced meat, additivation, mixing, maceration, stuffing, labeling, drying (natural/artificial), packaging in this case.





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## PROCESS CONTROLS

### Microbiological limits according to the legislation in place

Regulation (EC) 2073/2005 of November 15, 2005 on the microbiological criteria applicable to food products.

Regulation (CE) 1441/2007 of December 5, 2007 that amends Regulation 2073/2005.

## ALLERGEN INFORMATION

Lactose and milk protein.

## NUTRITIONAL AND CALORIC VALUES

Kilocalories / kilojoules	444 kcal. / 100 gr.; 1.833 kj. / 100 gr.
Fat (gr)	37,4 gr. / 100 gr.
of which saturates (gr)	14,9 gr. / 100 gr.
Protein (gr)	26,4 gr. / 100 gr.
Carbohydrates (gr)	<1,0 gr. / 100 gr.
of which sugars (gr)	<0,5 gr. / 100 gr.
Salt (mgr)	1,36 gr. / 100 gr.

## APPLICABLE LEGISLATION

Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25, 2011 on food information provided to consumers.

Regulation (CE) No. 1441/2007 OF THE COMMISSION of December 5, 2007 that modifies Regulation (CE) No. 2073/2005 relative to the microbiological criteria applicable to food products.

Commission Regulation (EU) No. 1129/2011, of November 11, 2011, amending Annex II of Regulation (EC) No. 1333/2008 of the European Parliament and Council to establish a list of food additives from the Union.



Sin gluten