

<b>100% NATURAL</b>		<b>ENVELOPE OF THICK-CASED SALCHICHÓN FROM ACORN-FED IBERIAN PIGS</b>	 <b>DLC</b> <b>DEHESA LAS CUMBRES</b> <b>LUXURY IBERIANS</b>
---------------------	---	---	--

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

<b>Int. code: refrigerated product</b>	0194
<b>Description</b>	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.
<b>Ingredients</b>	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, flavor enhancer (E-621) and preservatives (E-252 and E-250) and colouring (E-120).
<b>Casing</b>	Stuffed in natural casing.
<b>Organoleptic characteristics</b>	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

<b>Whole, cut, loose or packaged</b>	70 gr. (approx.)
<b>Packaging</b>	Filleted in a tray with a protective atmosphere.
<b>Sale units</b>	Units.
<b>Product label</b>	Product name, date packaged, lot, expiry date, storage instructions, net weight, health registration and product identifier. Labeling according to Regulation (EU) No. 1169/2011
<b>Further presentation</b>	According to customer specifications.

## STORAGE AND CONSUMPTION

<b>Chilled storage</b>	Keep in a cool dry place.
<b>Transport</b>	Identified by the original label, and in vehicles specifically used for food products. Temperature regulated vehicles are not required for its transport.
<b>Storage time</b>	120 days.
<b>Consumption</b>	Ready-to-eat food product, no need for any culinary treatment beforehand.



<b>100% NATURAL</b>		<b>ENVELOPE OF THICK-CASED SALCHICHÓN FROM ACORN-FED IBERIAN PIGS</b>	 <b>DLC</b> <b>DEHESA LAS CUMBRES</b> <b>LUXURY IBERIANS</b>
---------------------	---	---	--

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)

## 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	440 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.

Royal Decree 4/2014, of January 10, which approves the quality standard for meat, ham, shoulder and leg of Iberian loin.



Gluten free