

aire Marcial

The Iberico Tradition



Iberico "Longaniza" sausage

Ingredients:

Iberico pork, salt, garlic, paprika, oregano, sugar, **lactose**, dextrose, dextrin, **soya protein**, emulsifiers E-450i, E-451i, antioxidants E-330, E-331, flavour enhancer E-621, preservatives E-250, E-252 and non-edible artificial collagen casing.

Product description:

Specific regulations:

- Product covered by Royal Decree 4/2014 of 10 January "Quality Standard for meat, ham, shoulder and Iberico pork loin"

Organoleptic characteristics:

- Colour: orange-red and white.
- Aroma: pleasant, characteristic of cured cold meat.
- Flavour: delicately flavoured cold meat.
- Texture: compact, uniform.

Physical-chemical characteristics:

- pH close to 5.8
- Water activity close to 0.8

Microbiological Characteristics:

- Listeria Monocytogenes -----> NONE
- Salmonella -----> NONE

Nutritional characteristics:

| | |
|-------------------------|------------------|
| Energy Value:..... | 346 Kcal/1443 Kj |
| Total Fats..... | 27.5 g |
| - Saturated..... | 11.25 g |
| - Mono-unsaturated..... | 12.03 g |
| - Polyunsaturated..... | 4.65 g |
| Carbohydrates..... | 0 g |
| - Sugars..... | 0 g |
| Proteins..... | 25.0 g |
| Salt..... | 1.0 g |



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Treatments:

Minced chunks of meat, marinated and stuffed into artificial collagen casing of calibre 45 and with an approximate length of 40cm, cured in drying rooms.

Presentations:

Whole, vacuum-packed: 15 - 17 units/box.



Whole

1

Logistics:

| Boxes measures | Weight per piece | Pieces / box | Boxes / layer | Layers / palett | Boxes / palett total | Total pieces / palett | Total Kgs aprox. |
|----------------|------------------|--------------|---------------|-----------------|----------------------|-----------------------|------------------|
| 440 X 220 X 80 | 400 - 500 GRS | 12 | 7 | 8 | 56 | 672 | 350 KGS |

Product Names / EAN Codes:

• Iberico "Longaniza" sausage Extra 842727808001

Storage and distribution conditions:

Unpackaged: store and transport at ambient temperature (provided this is not high).

Vacuum-packed and sliced: store and transport below 12°C.

Conditions of use:

- If the product is vacuum-packed, remove from the bag 12 hours before eating.
- Remove the casing from the part to be eaten and cut into fine slices.
- Best eaten at room temperature.

Shelf life:

Whole, vacuum-packed: 12 months.

Expected target public:

The product is intended for the general population, with the exception of people allergic to **LACTOSE** and **SOYA PROTEIN**.



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