

aire Marcial

The Iberico Tradition



Iberico "Salchichón" sausage

Ingredients:

Acorn-fed Iberico pork, salt, garlic, sugars, **powdered milk**, dextrose, dextrin, spices, emulsifier E-450i, E451ii, E-452i, E-450iii, antioxidants E-301, E-331iii, flavour enhancer E-631 and E-627, preservatives E-250, E-252, colouring E-120 and natural pork intestine.

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: greyish, brown 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:..... | 422 Kcal/1757 Kj |
| Total Fats..... | 25.8 g |
| - Saturated..... | 12.3 g |
| - Mono-unsaturated..... | 15.93 g |
| - Polyunsaturated..... | 5.83 g |
| Carbohydrates..... | 2.0 g |
| - Sugars..... | 1.1 g |
| Proteins..... | 25.8 g |
| Salt..... | 1.0 g |



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Treatments:

Minced chunks of meat, marinated and stuffed into natural pork intestine of calibres 65/68 and with an approximate length of 60cm, cured in drying rooms.

Presentations:

Whole, vacuum-packed: 6 units/box.

Machine-sliced: 10 packs/box.



Whole

1



Sliced with a machine
(10 packs 90grs / box)

Logistics:

| Boxes measures | Weight per piece | Pieces / box | Boxes / layer | Layers / palett | Boxes / palett total | Total pieces / palett | Total Kgs aprox. |
|-----------------|------------------|--------------|---------------|-----------------|----------------------|-----------------------|------------------|
| 650 X 180 X 120 | 1,3 KGS | 6 | 6 | 9 | 54 | 324 | 430 KGS |

Product Names / EAN Codes:

- Natural-cased Iberico "Salchichón" sausage 842727809001
- Iberico Acorn-Fed "Salchichón" sausage 842727809011

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: 24 months.

Sliced: 12 months.

Expected target public:

The product is intended for the general population, with the exception of people allergic to **POWDERED MILK**.



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