



PRODUCT IDENTIFICATION

Presentation	Product Code	Net Weight	EAN Code
Single Unit Package	LSS318	270 g	560 4925 00318 1

PRODUCT DIMENSIONS

Length (cm)	Diameter (mm)
12 ± 1	58 ± 1

INGREDIENTS

Pork leg meat (EU origin), salt, spices, dextrose, humectant (E420), flavourings, stabilizers (E450, E452), antioxidant (E316), and preservative (E250).

ORGANOLEPTIC CHARACTERISTICS

Appearance: Externally, the product has a round and straight shape, brown colour, glossy surface, with an intact casing tightly adhering to the mass. Internally, after a cross-sectional cut, it shows a homogeneous, fully bound mass with a marbled appearance and a regular distribution of reddish meat pieces.

Consistency: Firm and compact.

Odour and Flavour: Characteristic.

PHYSICO-CHEMICAL PARAMETERS

Parameter	Requirement
Phosphates (mg P ₂ O ₅ /kg)	< 8000
Nitrites (mg NaNO ₂ /Kg)	< 65
Free Fat (%)	< 8
Total Protein (%)	≥ 22
Humidity (%)	< 65
Sum of dioxins (pg PCDD/F-TEQ-OMS/g) (pg/g of fat)	≤ 1,0
Sum of dioxins and dioxin-like PCB (pg PCDD/F-PCB-TEQ-OMS/g) (pg/g of fat)	≤ 1,25
Sum of non-dioxin-like PCB's (ng/g of fat)	≤ 40
Melamine (mg/kg)	≤ 2,5

MICROBIOLOGICAL PARAMETERS

Parameter	Requirement
Microorganisms at 30 °C	≤ 10 ⁷
Staphylococcus aureus (cfu/g)	≤ 10 ²
Clostridium perfringens (cfu/g)	< 10 ²
Sulphite Reducing Clostridia Spores (cfu/g)	< 10 ²
Escherichia coli (cfu/g)	< 10
Salmonella spp.	Not detected in 25g
Listeria monocytogenes	Not detected in 25g

NUTRITIONAL INFORMATION

Average Nutritional Values per 100g	
Energy	585 kJ/ 139 kcal
Lipids	4.0 g
of which Saturated	1.4 g
Carbohydrates	0.6 g
of which Sugars	0.5 g
Proteins	25 g
Salt	2.7 g



SHELF LIFE

Product Shelf Life:	150 days
Minimum Shelf life at the date of delivery:	100 days
Expiration date after opening the package:	4 days

CONSERVATION

Storage Conditions:	Store in a cool, dry place
Conditions of Transport:	Keep between 0°C and 5°C
Conditions after opening the package:	Keep between 0°C and 5°C (Kept in a hermetic container or wrapped in cling film, to prevent contamination and rapid deterioration of the product)

PACKAGING

Primary Packaging:	Thermoformed plastic film
Packaging:	Under vacuum
Secondary Packaging:	Corrugated cardboard box

ALLERGEN INFORMATION

Cereals with gluten: NO	Crustaceans and derivatives: NO	Eggs and derivatives: NO
Milk and dairy products: NO	Soybeans and derivatives: NO	Nuts: NO
Fish and fish products: NO	Peanuts and peanuts: NO	Lupins and derivatives: NO
Mustard and derivatives: NO	Celery and derivatives: NO	Sesame seeds and derivatives: NO
Molluscs and derivatives: NO	Sulphur dioxide and sulphites > 10 ppm: NO	

INTENDED USE AND TARGET CONSUMER

Product presented with an inedible casing, which should be removed before consuming.

Product can be consumed without any culinary preparation, sliced thinly.

Product is suitable for moderate consumption by other consumers; however, children under 2 years of age and pregnant women are considered risk groups.

STATUTORY AND REGULATORY REQUIREMENTS

Product and its labelling are in accordance with the national and European legislation.

LOGISTICS INFORMATION

BOX	Sales Units/ Box	12
	Net Weight/ Carton	3,240 kg
	GTIN 14	1 560 4925 00318 8
PALLET	No. of Boxes/ Pallet	96
	Sales Units/ Pallet	1152
	No. of Boxes/Level	12
	No. of Levels/Pallet	8
	Type of Pallet	Euro - 1200×800mm
	Total Pallet Height	1,42 m (approx.)