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## TECNICAL SHEET

Revisión: 2  
Fecha: 3/11/2014  
Código: PC3.12  
Copia Controlada

## PRODUCT: CHORIZO PAMPLONA EXTRA

INGREDIENTS: Meat pork, bacon, paprika, salt, dextrin, dextrose, powdered milk, lactose, emulsifier (caseinato-sodium), stabilizing (E-450), preservative (E-250) antioxidant (E-301) and colouring (E-120).  
120 g of meat pork for produce 100g of final product.

PRODUCT DESCRIPTION: Product crude-cured (to see flow chart of elaboration) with natural ingredients of high quality, matured in natural dryers. Subject product to dry.

## PRESENTATION

Code: 27  
Weight: 1.7 kg approx  
Measure: 43 cm approx.  
Box: 4 units  
Weight box: 7 kg approx.  
Packaged Type: vacuum.  
Green point: Eco-Embes N:00292  
Producto NO contiene  
OMG (RD 1829/2003)

ORGANOLEPTIC  
CARACTERISTIQUES

Gut: Artificial  
Caliber: 80 mm  
Colouring: Intense Red  
Taste: Aromatic  
Bouquet: Intense  
Palate: Prolonged  
Cut: Clean  
Maturation: 35 days

## QUANTITATIVE FORMULATION:

Meat pork 85%  
Bacon 10%  
Others ingredients and additifs 5%

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## NUTRITIONAL INFORMATION

Average values approximated by 100g

Power value----- 390Kcal/1630Kj  
Proteins ----- 19,8 g  
Carbon Hydrates ----- 3,2 g  
of which, sugars ----- 1,01 g  
Fat ----- 33,1 g  
Of which, saturated fatty acids ----- 13,2 g  
Alimentary Fiber ----- 0 g  
Sel ----- 4,8 g

DIARY  
VALUES

\*(1) % VD

19,5 %  
39,6 %  
1,23 %  
1,12 %  
47,3 %  
66,0 %  
0 %  
80,0 %

## PHYSICO-CHEMICAL CHARACTERISTICS

Extra Category, RD 474/2014, RD 142/2002

- pH finally: Inferior to 4,9. Aw < 0.920

- Humidity: Máx 35%

- Protein\*: Mín 25%

- Fat\*: Máx. 65%

- Total Carbon Hydrates\*: Máx 8%

- Hidroxiprolina\*: Máx: 0.7%

- Nitrates: < 250 ppm

- Nitritos: < 50ppm

\* Expressed on dry extract.

## MICROBIOLOGICAL CHARACTERISTICS

- Count *Escherichia Coli*: <100 ufc/g

- Count *Staphylococcus Aureus*: <100 ufc/g

- Presence of *Salmonella Shigella*: Absence /25 g

- Count *Clostridium Sulfitos Reductores*: < 100 ufc/g

- Presence of *Lysteria Monocytogenes*: Absence /25g

\*(1) % VD: Daily Values are based on a diet of 2000 Kcal/8400 kJ

## PALET:

Euro-palet: Wide 80cm, length 120cm

Measures box: 515 x 160 x 160 mm

N° box/ palet: 81 (9 x 9)

CODIFICATION	COUNTRY	IDENT. ENTERPRISE	POIDS	DIG. CONTROL
COD. PIECE	29	44529	00000	5
COD. BOX	29	44529	00000	5
COND. TEMPERATURE		TO CONSERVE IN A COOL AND DRY PLACE		
TRANSPORT: (recommended T°)		Máx: 14°C	Mín: 2°C	Ideal: 8°C
STOCKAGE: (recommended T°)		Máx: 14°C	Mín: 2°C	Ideal: 8°C
POINT OF VENT: (recommended T°)		Máx: 14°C	Mín: 2°C	Ideal: 8°C

## CADUCITY:

Global: 180 days

Packaging date to delivery date: 15 days more or less.

INSTRUCTIONS OF CONSUMPTION: It is recommended to open the packaging 10-15 minutes before eating. Once opened, to eat and to conserve in refrigeration.

DECLARATION ALÉRGENOS: It contains alérgenos derived from milk. It does not contain gluten nor other allergens mentioned in Annexed V, RD 1245/2008

PREDICTED USE AND POPULATION DESTINY: All the allergic consumers in general except those who are allergic to one of the ingredients and women in periods of pregnancy.

DISTRIBUTION: Refrigerated Transport

ELABORATED BY: DPTO. QUALITY

DATE OF THE LAST REVISION: 2014





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# PRODUCT TECHNICAL SHEET

Revision: 2  
Date: 3-11-2014  
Code: PC3.12  
Controlated copy

**PRODUCT: CHORIZO GRAN VELA SPICY "LA ABUELA"**

**INGREDIENTS:** Pork meat, salt, paprika, isolated soja protein, lactose, dextrose, sugar, milk protein, garlic, marjoram, emulsifiers (E-450, E-452, E-451), acidity corrector (E-331iii), flavour enhancer (E-621), antioxidant (E-301), preservative (E-250) and colouring (E-120).

\* 135 g of meat pork for produce 100 g of final product.

**PRODUCT DESCRIPTION:** Product crude-cured according to diagram of production, elaborated with natural ingredients of high quality, matured in dryer. Product subjected to desiccation.

**PRESENTATION**

Code: 72  
Weight: 1,5 Kg. Aprox.  
Measure: 46 cm approx.  
Box: 4 units.  
Weight box: 6 Kg. Aprox.  
Packaging: vacuum  
Green point: Ecoembes N:00292  
Product No contains OMG (RD 1829/2003)  
Product No ionized.

**ORGANOLEPTIC CHARACTERISTICS**

Gut: artificial gut.  
Caliber: 75 mm  
Colouring: red-orange  
Taste: Hard, Spicy, Hot.  
Bouquet: Intense  
Palate: Juicy  
Cut: Clean  
Maturation: 35 days

**QUANTITATIVE FORMULE:**

Pork Meat	92%
Paprika, salt and additives	8%

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**NUTRITIONAL INFORMATION**

Medium values approximated for 100g.

Energetic Value	342Kcal/1430Kj
Protein	30,0 g
Hydrates of Carbon	4,0 g
which of them, sugars	1,05 g
Fat	22,9 g
which of them, saturated fat acids	7,8 g
Alimentary Fiber	0 g
Salt	2,59 g

**DIARY VALUES**

*(1) % VD
17,1 %
60,0 %
1,53 %
1,16 %
32,7 %
39,0 %
0 %
43,1 %

\*(1) % D.V.: Daily values with base in a diet of 2000 Kcal/8400 kJ

**PHYSICO-CHEMICAL CHARACTERISTICS**

Extra Category, Law RD 474/2014, RD 142/2002

- pH final: < 4,98. Aw: < 0,920
- Humidity: Max 45%
- Protein \*: Min 30%. - Fat\*: Máx. 57%
- Total Hydrates Carbon\*: Max 9%
- Hidroxiprolina\*: Max: 0,6%
- Collagen/protein relation: ≤ 16
- Nitrates: < 250 ppm. - Nitrites: < 50ppm

\*Expressed in dry extract.

**MYCROBIOLOGIQUE CHARACTERISTICS**

- Count *Escherichia Coli*: <100 ufc/g
- Count *Staphylococcus Aureus*: <100 ufc/g
- Presence of *Salmonella Shigella*: Absence /25 g
- Count *Clostridium Sulfitos Reductores*: < 100 ufc/g
- Presence of *Lysteria Monocytogenes*: Absence /25g

**PALET:**

Euro-palet: Wide 80cm, length 120cm  
Measures box: 515 x 160 x 160 mm (box n°2)  
N° box/ palet: 81 (9 x 9)

CODIFICATION	COUNTRY	IDENT. ENTERPRISE	PRODUCT CODE	DIG. CONTROL
COD. PIECE	29	44537	XXXXX	4
COD. BOX	29	44537	XXXXX	4

**CONDITIONS OF TEMPERATURE**

To conserve in fresh and dry place.

TRANSPORT: (recommended t°)	Max: 14°C	Min: 2°C	Ideal: 8°C
STOCKAGE: (recommended t°)	Max: 14°C	Min: 2°C	Ideal: 8°C
POINT OF SALE: (recom. t°)	Max: 14°C	Min: 2°C	Ideal: 8°C

CADUCITY: Global: 180 days

Packaging date to delivery date: 15 days more or less.

**CONSUMPTION INSTRUCTIONS:** It's recommended to open 10-15 minutes before the consumption.

Once open keep in a fresh and dry place.

**ALLERGENS DECLARATION:** It contains allergens derived from milk (lactose, milk protein) and soja. It doesn't contain gluten, as well as other allergens mentioned in Annexed V, RD 1245/2008.

**PREDICTED USE AND POPULATION DESTINY:** All the allergic consumers in general except allergic people for some of this ingredients and women in period of pregnancy.

**DISTRIBUTION:** Refrigerated Transport.



GLUTEN  
FREE:



## CHORIZO PAMPLONA

INGREDIENTS: MEAT PORK, BACON, PAPRIKA, SALT, DEXTRIN, DEXTROSE, POWDERED MILK, LACTOSE, EMULSIFIERS (CASINATO SODIUM), STABILIZING (E-450), PRESERVATIVE (E-250), ANTIOXIDANT (E-301) AND COLOURING (E-120)

120g OF MEAT PORK FOR PRODUCE 100g OF FINAL PRODUCT.

BEST BEFORE: **17/5/15**

PRODUCT SUBJECT TO DESICCATION.  
OPEN 10 MINUTES BEFORE EATING.  
KEEP IN A COOL AND DRY PLACE.  
(KEEP BETWEEN: 2°C AND 14°C)

ONCE OPENED TO EAT AND TO CONSERVE IN REFRIGERATION.

NET WEIGHT AT TIME OF PACKAGING.

PRODUCED IN SPAIN PACKAGING: VACUUM.

Average values approximated by 100g		% DV
Power value:	590 Kcal/1636 KJ	10,0%
Fat:	33,1 g	7,3 %
Of which, saturated fatty acids:	13,2g	26,0 %
Carbon Hydrates:	3,2 g	1,23 %
of which, sugars:	1,01g	1,12 %
Proteins:	10,8 g	39,6 %
Salt:	4,8 g	80 %
Alimentary Fiber:	0 g	0 %

\* DV/ Diary values are based on a diet of 2000 Kcal/8400 KJ

BATCH: 42

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Fabricado por: La Alegria Riojana S.A. Ctra. Najera s/n 26311 Camporvin LA RIOJA





GLUTEN  
FREE:



## CHORIZO VELA SPICY

INGREDIENTS: MEAT PORK\*, SALT, PAPRIKA, ISOLATED SOY PROTEIN, LACTOSE, DEXTROSE, SUGAR, MILK PROTEIN, GARLIC, MARJORAM, EMULSIFIERS (E-460, E-462, E-461), ACIDITY CORRECTOR (E-331), FLAVOUR ENHANCER (E-621), ANTIOXIDANT (E-301), PRESERVATIVE (E-250), COLOURING (E-1200).  
\*135g OF MEAT PORK FOR PRODUCE 100g OF FINAL PRODUCT.

BEST BEFORE: 17/5/16

PRODUCT SUBJECT TO DESICCATION. EXTRA CATEGORY.  
OPEN 10 MINUTES BEFORE EATING.  
KEEP IN A COOL AND DRY PLACE.  
(KEEP BETWEEN 2°C AND 14°C)  
ONCE OPENED TO EAT AND TO CONSERVE IN REFRIGERATION.  
NET WEIGHT AT TIME OF PACKAGING.  
PRODUCED IN SPAIN PACKAGING: VACUUM.

Average values approximated by 100g		% DV
Energetic value:	342 Kcal/1430 kJ	17,1%
Fat:	22,9 g	32,7%
Of which, saturated fatty acids:	7,8 g	39,0%
Carbon Hydrates:	4,0 g	1,53%
of which, sugars:	1,04 g	1,16%
Proteins:	30,0 g	60%
Salt:	2,6 g	43%
Alimentary Fiber:	0 g	0%

\* DV: Daily values are based on a diet of 2000 Kcal/8400 KJ

BATCH: 42



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Fabricado por: La Alegria Riojana S.A. Ctra. Najera/s/n 26311 Camporvin LA RIOJA