



DE CAMPO IBERICO SALCHICHON 100% NATURAL

Ingredients

Pork meat and fat, sea salt, sugar, spices, natural flavoring.

Organoleptic characteristics

Colour: purple-redish iberian pork meat.

Flavour: smooth.

Smell: cured.

Aspect: consistent sausage.

Packaging type

Vacuum-packed whole piece. Sliced and vacuum-packed in sachets (80 g/100 g).

Weight per unity

Between 1,200 kgs and 1,500 kgs.

Minimal curation

120 days.

Shelf life

3 years from packing date.

Best before date

Once the bag is open.

Storage conditions

Store in a cool and dry place.

Allergens

No allergens.

NUTRITION FACTS

(Referring to 100 g)

ENERGY (kJ/kcal)	1828/441
FATS (g)	35
of which saturated (g)	14
CARBOHYDRATES (g)	2,7
of which sugars (g)	0
PROTEIN (g)	28
SALT (g)	3,2

Whole piece product code: D231N100

Sliced product code: D231NL10

