



PRODUCT SPECIFICATION
CHORIZO VELA BOCADILLO 1,5 KG
MILD
GLUTEN FREE
COLOURANTS FREE

LABEL	
Product description :	Chorizo bocadillo vela mild 1,5 kg
Safe handling instruction:	Ready to eat.
Weight :	1,5 Kg.
Ingredients list :	Pork, <u>lactose (milk)</u> , salt, dextrin, paprika, <u>caseinate (milk)</u> , dextrose, garlic, emulsifier (E450), spices, antioxidant (E301) and preservatives (E250, E252). Made form 122 g of Pork per 100g of finished product
Adress Producer :	Cárnicas Galar S.L. Polígono Industrial La Nava, Parcelas A5 y A6 31300 TAFALLA (Navarra)
Batch number :	Batch:XXXX; XXXX= 0 a 999
Product code:	14059
Storage Conditions :	Keep between 2 – 7 °C
Best Before day:	9 months
PRODUCT DESCRIPTION	
Visual appearance :	Typical red-orange. Sleek and shiny
Product texture :	Minced: 20 mm. 6 mm. y 3 mm.
Product flavour :	Typical, not floury, mild.
Product arome:	Soft, not acid.
Product dimensions :	80 MM. ø
Type of casing:	Casing not edible.



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CARNICAS GALAR, S.L. P. IND LA NAVA A5 Y A6 31300 TAFALLA (NAVARRA) TFNO: 948 712461 FAX: 948 712 129 E-MAIL: galar@galarfoods.com WEB: www.galarfoods.com R.S.I.: 10.3176/NA

CHEMICAL - NUTRITIONAL INFORMATION per 100g (calculated)

Test	Nutritional value per 100g.	Value (g/100 g. s.s.s)	Limit (g/100 g. s.s.s)	
			Minimum	Maximum
Energy	344 Kcal / 1429 KJ		-10 %	+ 10 %
Fat:	27,2 g	60,4 g		57 g
of which saturated:	9,2 g	20,4 g		
Carbohydrates:	2,7 g	6,0 g		≤ 9 %(glucosa)
Of wich sugar:	1,3 g	2,9 g		
Protein:	22,2 g	49,3	30 g	
Salt:	2,9 g		2,6 g	3,2 g
Moisture:	45 %			50 %
Aw:	0,890		0,86	0,92
pH:	4,60		4,3	4,9

MICROBIOLOGICAL STANDARDS

Test	Target (cfu/g)	Reject (cfu/g)
Enterobacterias	< 10 ufc/g	102 ufc/g
Escherichia coli	< 10 ufc/g	102 ufc/g
Salmonella	Ausencia/25 g	Ausencia/25 g
Listeria Monocytogenes	Ausencia/25 g < 10 ufc/g	100 ufc/g

ALLERGENS / FOOD INTOLERANCE
in accordance with European regulation 1169/2011

ALLERGENS / FOOD INTOLERANCE		Present in product
1	Milk protein	X
2	Lactose	X
3	Egg	---
4	Soy protein	---
5	Soy oil	---
6	Gluten	---
7	Wheat	---
8	Fish	---
9	Shellfish and crustaceans	---
10	Nuts	---
11	Nut oil	---



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12	Peanuts	---
13	Peanut oil	---
14	Sesame	---
15	Sesame oil	---
16	Sulfite (> 10ppm)	---
17	Celery	---
18	Mustard	---
19	Molluscs	---
20	Lupine	---

Free from oats:	Yes
Free from natural colours:	Yes
Free from artificial colours:	Yes
Free from preservatives:	No
Free from additives:	No
Free from azo and coal tar dyes:	Yes
Free from benzoates:	Yes
Free from aspartame:	Yes
Free from nut or derived oils:	Yes



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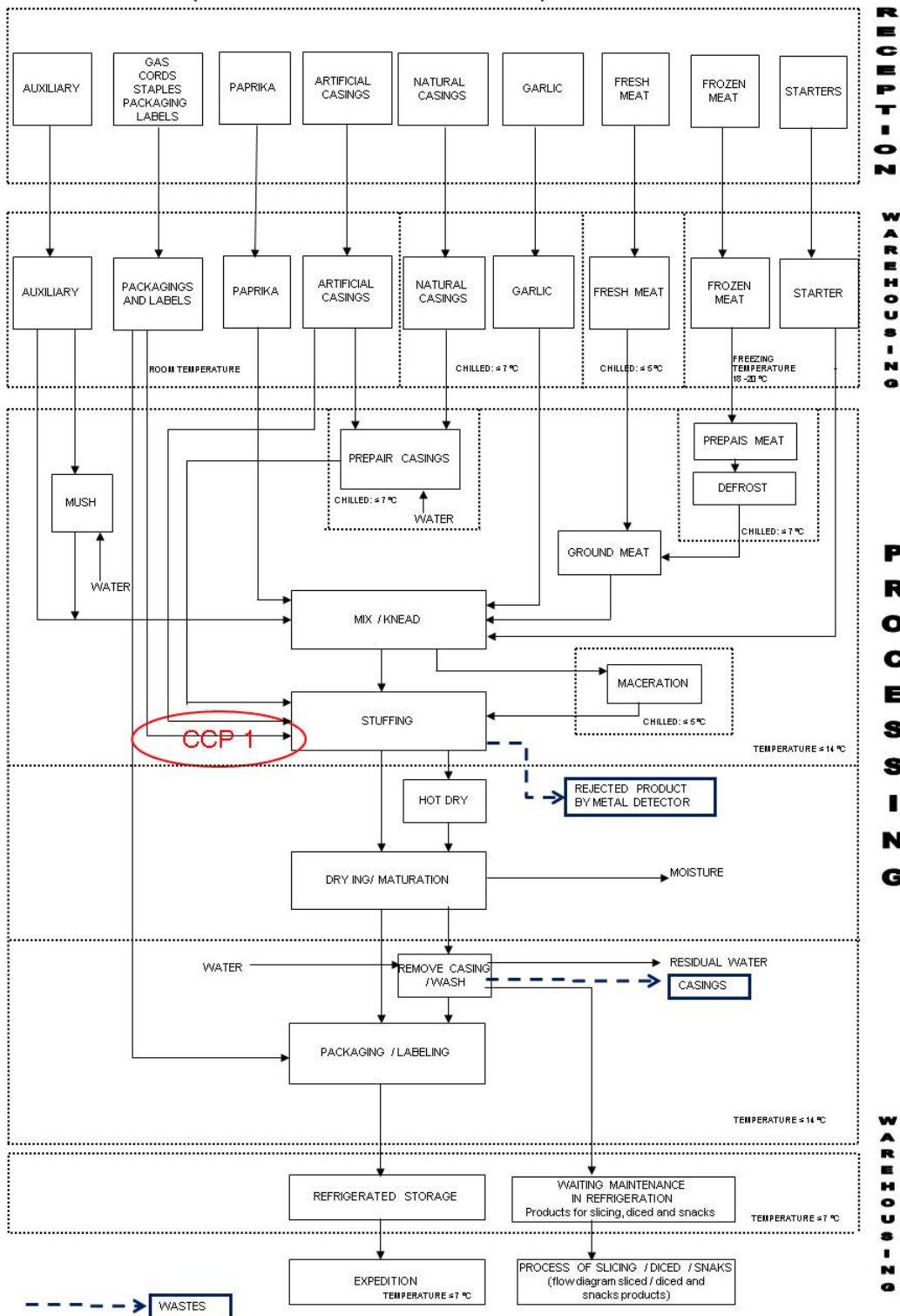
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FLOWCHART

CURED MEAT (CHORIZO AND SALCHICHÓN)



---> WASTES



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PRODUCT SHELF LIFE / STORAGE / DISTRIBUTION TEMPERATURE

Storage conditions :	0 – 7 °C
Modified Atmosphere Packaging :	No
Vacuum packed :	Yes
Shelf life from delivery :	9 months
Distribution temperature	Chilled
Storage conditions after opening	Once opened, keep chilled.
Open shelf life :	Consume within 7 days.

Any deviation of storage conditions may result in unsafe product

PACKAGING

Description :	Polietilene polyamide bag
Net weight (per primary unit) :	1.500 g.
Units per case :	4
Gross Weight per box :	6.0 g
Dimensions:	
Primary :	500 x 80 x 80 mm
Secondary :	460 x 160 x 150 mm
Tertiary :	
Cases per pallet:	
Cases per layer:	10
Layers per pallet:	8
Packaging material :	
Primary :	12 g Plastic
Secondary :	280 g Cardboard
Tertiary :	20 – 22 kg Wood

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PROCESS CONTROL
<ul style="list-style-type: none"> - Good practice inspection: weekly - Temperatures of all cameras and rooms: daily. - Microbiological analyses of surfaces: once a month.

WARRANTY
<p>This product does not contain any genetically modified material.</p> <p>No GMO's have been used as processing aids or additives in connection with the production of the food or any of its ingredients. This product does not require labelling under the European regulation 1830/2003 or 1829/2003. Galar does not use any GM materials for any other products at the manufacturing site.</p>
<p>This product is not ionised. This product does not contain ionised ingredients and is in accordance with the European regulation No 1999/2.</p>
<p>This product is in accordance with the European regulation No 396/2005 concerning pesticides and the European regulation No 1881/2006 concerning heavy metals.</p>
<p>Galar does not use any nuts or derivatives on manufacturing site.</p>
<p>Galar warrants that all goods supplied, comply with all relevant UK and EU legislation.</p>
<p>This specification is based on the information provided by our suppliers.</p>

COMPLETED BY :	AGREED BY:
<p>Name: María Pilar Lenzanos Soldevilla. Function: Responsable de Calidad. Company: Cárnicas Galar. Date: 27/02/2018 Signature:</p> <p>Version: 03.</p>	<p>Name: Jesus Maria Galar Lenzano. Function: Gerente. Company: Cárnicas Galar. Date: 27/02/2018 Signature:</p>