



Bûchette Small saucisson type Halal to crunch



Article code :	HA BUB
Pieces weight :	One stick(bûchette) : 37 grs each approx. Pack of 4 sticks : 150 grs approx.
Shape :	Cigarillo
Diameter :	18 mm approx.
Length :	180 mm approx.

Raw materials origin :	French or Communataury Slaughterhouses approved by CEE.
Recipe in production :	Halal Turkey Meat, fat of young Halal beef.
Seasoning :	Salt, Lactose, Skimmed milk powder, Dextrose, Natural spices, Conservatives (Potassium Nitrate), ripening ferments.
Allergens :	Lactose, Wheat Dextrose , Skimmed milk powder, Possible traces of edible skin casing.
Regulatory composition :	Noticed on each stamp with the CEE number.
Manufacturing mode :	
- Composants quantity :	Computerised quantities
- Grinding :	Grinder, mincer 5 mm
- Kneading :	Vacuum packed kneading
- Pushing :	Vacuum packed
- Guts :	Artificial guts
- Drying :	Progressive increase and lowering in temperature until the maturing temperature: 12°/13° Length : 3 to 4 days
- Maturing/Drying :	Long with fresh air admission permanently controlled. Length : 3 weeks approx.
Aspect :	Powdered.
Optimal expiration date :	60 days or 90 days when into a cello from the dispatch date.
Conservation conditions :	Perfect in between + 6°C and + 18°C for 80 % of humidity.
Particularities :	A delicious and unusual product to enjoy before your meal !

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