



Saucisson type Halal to be sliced with Green Olives – Diameter 100

Article code : HA GB O

Pieces weight: 3500 grs approx.

Shape: Straight

Diameter: 100 mm approx. **Length**: 450 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, green olives.

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: 6 to 7 days

- **Maturing/Drying**: Long with fresh air admission permanently controlled. Length: 4 weeks approx.

Aspect: Natural aspect or powdered according to the customer's needs.

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: Traditional product made to be sliced. With a nice flavor of Green Olives.