



Chorizo type Halal – Diameter 40

Article code :	HA DR
Pieces weight :	200 grs approx.
Shape :	Straight
Diameter :	40 mm approx.
Length :	300 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, Spain and Cayenne chili.
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 :	Red-colored gut.
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 :	Spicy taste. Enjoyable for the aperitif. To add to your pizza or paella....

