



Saucisson type Halal to be sliced – Diameter 100

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| Article code : | HA GB |
| Pieces weight : | 3500 grs approx. |
| Shape : | Straight |
| Diameter : | 100 mm approx. |
| Length : | 450 mm approx. |

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| 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 : 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. |

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