

PORK SAUSAGE CROQUETTE



NUTRITION FACTS

Average Value / 100g (3-4 croquettes)

Energetic values 192kcal	Fats 10g	Saturated fats 0,59g	Carbohydrates 8,8g	Sugar 0,2g	Proteins 6,77g	Salt 1,23g
9,6%	14,28%	2,95%	7,58%	0,22%	11,67%	21%

The percentages are relative to the Daily Guideline Amount (GDA) for an adult.



PORK SAUSAGE



POTATOES



EGG



CHEESE





PACKAGING SAMPLE



PRODUCT DESCRIPTION

Pork sausage frozen croquette.
Launched under our commercial brand "Camós".

INGREDIENTS

Patatoes, pork sausages 23% (lean pork, pork fat, paprika and garlic), pasteurized egg, cheese cow's milk, salt, guar gum stabilizer, sorbic acid preservative, lactic ferments) and salt.

ORGANOLEPTIC CHARACTERISTICS

Pork sausage croquettes are made using the mixture obtained after combining the ingredients previously described and rolling them into a cylindrical shape. The average croquette weights 26g.

When fried in the right conditions, croquettes practically do not absorb any oil and have a crunchy exterior that holds a soft, tasty dough flavoured by the almonds used in their preparation. Once fried, croquettes have a golden-brown colour.

NUTRITION FACTS

NUTRITION FACTS Average Value / 100g	
Energetic value	805 KJ (192 Kcal)
Proteins	6.77 g
Carbohydrates	8.8 g
Fats	10 g

PACKING AND STORING

The croquettes are packed and stored at a temperature between -18°C ± 3°C.

MICROBIOLOGICAL PARAMETERS

Aerobios mesófilos	10 ⁶ ufc/g
Lactose Enterobacteria+	10 ⁴ ufc/g
E.coli	<10 ² ufc/g
Staphylococcus aureus	<10 ² ufc/g
Salmonella	Absence/ 25g
Listeria monocytogens	100 ufc/g

TREATMENT

Frozen precooked dish in -36 C continuous freezing tunnel.

LOT AND SHELF LIFE

The lot number corresponds to the date of manufacture and is represented by six digits : YYMMDD
The use by date is 18 months from the date of manufacture and is also represented with six digits : DDMMYY

LABEL

The aforementioned items under Regulation (EU) 1169/2011 are as follows:

- Food name
- Ingredients
- Net weight
- Conservation and instructions
- Lot
- EAN 13
- Factory data.
- Best before date

INSTRUCTIONS

Fry, without thawing the croquettes, in hot oil (180° C) for 4-5 min.if using a fryer or 8 - 9 min. if using a frying-pan. You can also bake them.

TARGET AND DISTRIBUTION

For all types of consumers who are not allergic or intolerant to any of the listened ingredients.
Wholesalers, superstores, supermarkets, etc.

PACKING AND SHIPPING

Automatic packaging and sealed in plastic bags for food use , grouped in corrugated cardboard boxes and palletized and shrink-wrapped in European pallet. They are available in two different formats:

FORMAT	BAG	BOX	PALLET (EUROPEAN)
FAMILIAR 18 x 300 gr	Net Weight: 300 gr Gross Weight 304 gr Dimensions 220x195x30mm	Units: 18 bags Net Weight: 5.400 gr Gross Weight 5.475 gr Dimensions: 395x295x190 mm	Units: 117 boxes Net Weight: 632 kg Gross Weight 641 kg Dimensions: 80x120x210 cm
COMMUNITIES 6 x 1 kg	Net Weight: 1000 gr Gross Weight 1012 gr Dimensions 220x300x50mm	Units: 6 bags Net Weight: 6.000 gr Gross Weight 6.075 gr Dimensions: 395x295x190 mm	Units: 117 boxes Net Weight: 702 kg Gross Weight 711 kg Dimensions: 80x120x210 cm

ALLERGENS AND GMO

This product contains egg and milk
This product is gluten free (<10 ppm of gluten).

ALLERGENS AND GMO	PRESENCE	ABSENCE
Gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid strains)		X
Shellfish and crustaceans based products		X
Eggs and egg-based products	X	
Fish and fish-based products		X
Peanuts and peanut-based products		X
Soybeans and soy products		X
Milk and derived products (lactose)	X	
Nuts: almonds, hazelnuts, cashews, walnuts, pecans, Brazilian Nuts, pistachios, macadamia nuts, Australia walnuts and derived products		X
Celery and derived products		X
Mustard and derived products		X
Sesame seeds and products made from		X
Sulfur dioxide and sulphites in concentrations higher (SO2) to 10 mg / Kg or 10 mg / liter in the final product		X
Lupine and lupine-based products		X
Mollusks and products of mollusks (cuttlefish, mussels, clams, oysters...)		X
GMO (genetically modified organism)		X