



TECNICAL FILE OF THE PRODUCT
HALAL SALAMI

Nº R.S.I.: 10.12966/LE



PRODUCT'S NAME: HALAL SALAMI

Halal Spanish salami is handmade with selected halal beef. During six weeks it was cured with fresh air coming from Spanish mountains of Leon. It has a slightly sweeter, nuttier, rich flavor and a moister, softer texture. Simply slice and serve with good bread.

Brand: OMEYA

Description of ingredients and additives (amounts, etc.):

Ingredients: Lean beef, salt, sweet chili, spyce chili, garlic, oregano, dextrose.

Description of the type of container or packaging:

- Whole piece.
- Whole piece packaged.
- Half piece vacuum.

Service forme (pallets, etc.

- Box of 10 kg
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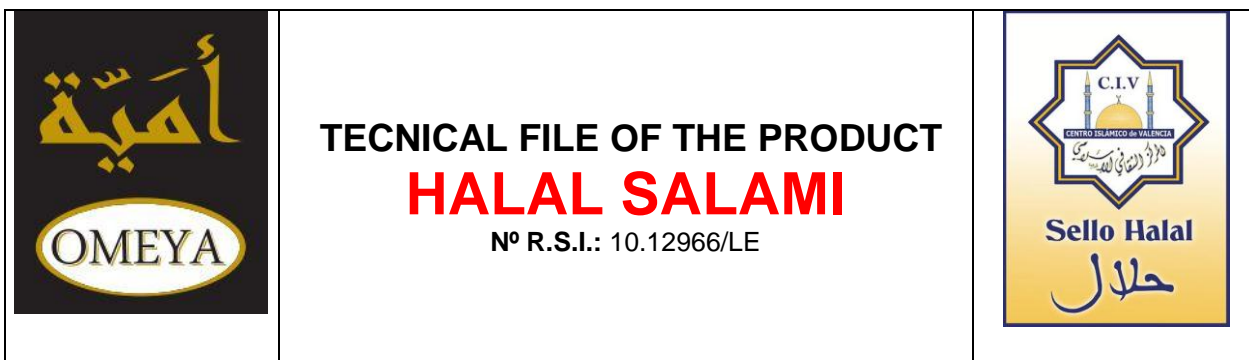
Storge condicions:

- Whole piece in cool and dry place.
- Package: refrigerated.

Instrucciones of use.

- Thin sliced.

Self life: 120 days.



1. PHYSICAL AND CHEMICAL CHARACTERISTICS			
BENZO(α)PYRENE	≤ 5,0 µg/kg	SUMA HAP`S	≤30 µg/kg
WATER ACTIVITY	≤0,92		
2. MICROBIOLOGICAL FEATURES			
RECORD	LIMITS		
• Escherichia coli β-glucuronidase positive	≤5,0x10 ² ufc./ g		
• Salmonella	Absence/ 25 g		
• Coagulase positive Staphylococcus	≤1,0x10 ³ ufc./ g		
• Sulphite-reducing Clostridium	≤1,0x10 ² ufc/ g		
• Listeria monocytogenes	≤1,0x10 ² ufc/ g		

3. NUTRITIONAL VALUE (in 100 g of product)			
ENERGY	1064 / 254	KJ / Kcal	
FAT	10	g	
Of which SATURANT	4,6	g	
Carbohydrates	0	g	
Of which SUAGERS	0	g	
PROTEIN	40,3	g	
SALT	5.2	g	
4. GENERAL FEATURES			
TASTE	Taste characteristic, slightly salty, juicy por the marbled light fat.	ODOR	IntensE, a slight smoky
TEXTURE	Slightly fibrous consistency.		

5. ALLERGEN STATEMENT BY THE EU Regulation 1169/2011				
FOOD ALLERGEN PRESENCE	Presence		CROSS CONTAMINATION	
	SI	NO	SI	NO
1. Cereals containing gluten		x		x
2. Crustáceos y productos derivados Crustaceans and products derivative		x		x
3. Eggs and products derivative		x		x
4. Fish and products derivative		x		x
5. Peanuts and products derivative		x		x



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6. Soybeans and products basic of soybean (except soybean oil)		x		x
7. Milk and it's derivative (including lactose)		x		x
8. Nuts		x		x
9. Celery and products derivative		x		x
10. Mustard and products derivative		x		x
11. Grains of sesame and derivative		x		x
12. Anhydrides sulphur y sulphites		x		x
13. Lupin and products based on lupin		x		x
14. Molluscs and products based on molluscs		x		x
INFORMATION FOR POPULATION SENSIBLE				
SUIT FOR ENTEROCOELIA		NOT CONTAIN GLUTEN		
6. DECLARATION OF ORGANISMS GENETIC MODIFICATION (OMG 'S)				
Not genetic modification product, in accordance with the Regulation (CE) nº 1829/2003 y nº 1830/2003				
7. DECLARATION OF INGREDIENTS AND PRODUCTS TREATED WITH IONIZING RADIATION				

