## **ROGUNTIA FOOD GROUP**

Flavoursome solutions since 1903

## **Product specification**

M51439	
Rohwurst Compound	
type Cognac	
Preparation with seasoning fo	r crude sausage
Var. 001	
8 g/kg	
If required (depending on the meat recipe) 1 to 2 g of M7360 KRISTALLUT® M sugar combination can be used additionally.	
Store dry, tightly closed, prote	cted from light and heat.
30 months from the date of pr	oduction
-	
Dextrose, salt, flavor enhance flavorings.	r: E621; antioxidant: E301; spices, sugar,
Cloves, ginger, cognac	
light yellow	
total plate count molds yeasts salmonellae E.coli	< 1x10 <sup>6</sup> /g < 1x10 <sup>5</sup> /g < 1x10 <sup>5</sup> /g nn in 25 g < 1x10 <sup>4</sup> /g
energy [kJ] energy [kcal] fat [g] - of which saturates [g] carbohydrate [g] - of which sugars [g] protein [g] salt [g] with anti-oxidant with flavor enhancers	1262 301 1.2 0.2 61.6 60.1 5.0 23.0
	Rohwurst Compound type Cognac Preparation with seasoning for Var. 001 8 g/kg If required (depending on the KRISTALLUT® M sugar comb Store dry, tightly closed, prote 30 months from the date of pr - Dextrose, salt, flavor enhance flavorings. Cloves, ginger, cognac light yellow total plate count molds yeasts salmonellae E.coli energy [kJ] energy [kJ] energy [kcal] fat [g] - of which saturates [g] carbohydrate [g] - of which sugars [g] protein [g] salt [g] with anti-oxidant

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium.

Natural products are subject to weather, crop and farming-related, qualitative variations. Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

The shelf life of the product is defined according to § 7 paragraph 1 of the LMKV and is expressed in terms of the stated storage conditions in sealed containers subject to the indications of nature-related quality fluctuations. All above-mentioned physical / chemical data are averages and do not have the meaning of guarantees on properties. They are not binding and no basis for to warranty or product liability claims. This specification does not replace the incoming inspection of customer. The product meets on the above food law sources beyond the existing European food law.

22.03.2021 08:36:32 - Art.-Nr.: M51439