

**TXISTORRA**  
PRODUCT CODE 300033

**DESCRIPTION**

**TXISTORRA:** Txistorra is a type of fast-cure sausage from Navarre made of fresh minced pork.



<b>CONSERVATION</b>	Keep REFRIGERATED $\leq 4^{\circ}\text{C}$
<b>PRESENTATION</b>	It is encased in natural lamb tripe. Packed in protective atmosphere, in bags of 1Kg approx.
<b>INGREDIENTES</b>	Pork meat, paprika, salt, dextrose, garlic, dextrin, stabilizer (E-450i), colourant (E-120). Encased in natural lamb tripe.

<b>EXPIRATION DATE and/or DATE OF PREFERENTIAL CONSUMPTION</b>	<i>Entire piece:</i> 45 days from date of packaging
<b>USE INSTRUCTIONS</b>	It requires culinary treatment prior to consumption (cooking, fry)
<b>Nutricional information (nutritional value in 100g)</b>	Energy value.....418 Kcal Proteins.....15g Carbohydrates.....9.4g Sugars..... 1,7g Fats..... 35g Saturated fats ..... 12g Salt .....1,9 g
<b>GMO</b>	The products provided by Txogitxu S.L, do not contain genetically modified organisms.
<b>PHYSICAL GUARANTEES</b>	The products supplied by Txogitxu S.L. are free from physical contamination.
<b>CHEMICAL GUARANTEES</b>	The products provided by Txogitxu, S.L. are within the limits of the substances contemplated in the current <i>National Waste Plan</i> .
<b>MICROBIOLOGICAL GUARANTEES</b>	Salmonella: Absence / 10 g Escherichiacoli: ≤ 500 ufc / g Aerobic mesophiles: Unlimited
<b>CONTROL GUARANTEES</b>	<p>The company <b>TXOGITXU S.L.</b> has <b>implemented a self-control system</b> based on the HACCP methodology (Hazard Analysis and Critical Control Points).</p> <p>The entire production process, from the reception to the shipment of the product, is controlled by the HACCP system and its prerequisites such as:</p> <ul style="list-style-type: none"> <li>- <i>Exclusive purchase from approved suppliers</i></li> <li>- <i>Cleaning and disinfection plan</i></li> <li>- <i>Deratization and disinsection plan</i></li> <li>- <i>Guide to Good Hygiene Practices and Work Protocols</i></li> <li>- <i>Continuous training plan</i></li> </ul>

- **Maintenance and Calibration Plan**

- **Plotting and traceability plan:** integral traceability system for the products that are commercialized.

*The operation of the system is verified through monthly inspections carried out by external consultants and through the Analysis Plan implemented at the company (periodic microbiological product controls, packaging materials, surfaces and machinery.)*

**Seal and signature of the Quality Manager**



**Javier Miguel Benedit**