



Art.nr: 8537

Kalas, thick 100 g

Our thick kalas sausage with natural skin is smoked with alder shavings. It has a lovely saltiness and flavour and is delivered loose-frozen.



COOKING

Defrosted product shall be prepared on: - Frying plate: 180 °C for about 15 min. Change side every 5 min. Inner temperature: 72 °C

STORAGE/USAGE

Deep frozen: -18 °C or below until specified date on package (expiration date). In refrigerator (+2 °C to +8 °C), max 5 days. Do not refreeze after defrosted Defrost in fridge for about 12 hours before cooking preparation.

INGREDIENTS

Pork meat, water, beef meat, potato flour, pork fat, cooking salt, dextrose, spices and spice extract (pepper, ginger, nutmeg, black pepper), potato fiber, antioxidant (E300), preservative (E250), smoke aroma. Meat content: 71 %.

Origin of meat: EU

NUTRITIONAL VALUES 100G

Energy	1100 Kj/270 kcal	Fat	22 g
- Of which is saturated fat	11 g	Carbohydrates	4.5 g
- Of which sugars	0.5 g	Protein	11 g
Salt	2 g		

OTHER LABELING

Free from lactose, Free from milk, Free from milk protein, Free from soy, Free from egg, Free from pea protein, Free from gluten

MANUFACTURING COUNTRY

Sweden

PACKAGING INFORMATION

Weight/Each	100 g	Pcs/Carton.	72 pcs
Weight/Packaging.	1.8 kg	Total number of packages/Carton	4 pcs
Weight/Carton.	7.2 kg	Pcs/Pallet/lav	60/12

SHELF LIFE

244 days