



Art.nr: 8539

Kalas, thin 55g

Our thin kalas sausage with natural skin is smoked in 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 2,5 + 2,5 min. - Waterbath: 85 °C 10-30 min. Add 1 tablespoon salt + 1 tablespoon vinegar/liter water. Inner temperature: 72 °C

STORAGE/USAGE

Deep frozen: -18 °C or below until specified date (expiration date) on package. In fridge (+2 °C to +8 °C) Defrost in fridge for about 12 hours before max 5 days. Do not refreeze after defrosted. 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 gluten, Free from lactose, Free from egg, Free from soy, Free from milk protein, Free from pea protein

MANUFACTURING COUNTRY

Sweden

PACKAGING INFORMATION

Weight/Each	55 g	Pcs/Carton.	140 pcs
Weight/Packaging.	1.93 kg	Total number of packages/Carton	4 pcs
Weight/Carton.	7.7 kg	Pcs/Pallet/lav	60/12

SHELF LIFE

244 days