


SPECIFICATIONS OF THE FINISHED PRODUCT

Description of the product: Tradicional Boerewors



<b>Description/ Composition</b>	Traditional Boerewors is a meat-based product that presents itself in the frozen state, with the same shape as a fresh sausage.	
<b>Product Characteristics</b>	<b>Physical Characteristics</b>	Length: 1m - Weight: 1Kg
	<b>Allergens</b>	Product that may contain traces of gluten and dairy products (including lactose and cow's milk proteins), substances susceptible to cause allergies or food intolerances. Free of genetically modified components.
<b>Market Presentation</b>	<b>Primary Packaging</b>	Vacuum-packed, bag/sack of 90 µm (± 10%), 1 unit.
	<b>Secondary Packaging</b>	Simple corrugated cardboard box, containing 10 units.
<b>Storage and distribution</b>	<b>Storage conditions</b>	Stored in Freezing chamber at a minimum temperature of -18° c.
	<b>Distribution conditions</b>	Transported in van with Freezing chamber -15° c.
	<b>Durability</b> 	Frozen Boerewors has a durability of 365 days (1 year) from the date of packaging, under normal conditions of storage ( -18° C). After open and defrosted the product must be kept under normal conditions of storage (temperature between 0° -5° C), have a maximum durability of 24h.
<b>Preparation</b>	<b>Defrosting method</b>	Defrosting should be done at a temperature between 0° and 5° C for approximately 1 days, without violating the primary packaging. Or quick defrosting using the microwave .