

# Eurotrade <sup>World</sup> ✓ Commerce, S.L.

The production of cooked meat products is motivated by different factors according to the customs and the socio-economic, cultural characteristics of different countries or depending on the particular problems of the moment. From the sophistication of some developed markets and traditional consumers of these products, to the necessity of "EXTENDING" the meat due to the low purchasing power of others. To be able to give advice about the best solution, it is indispensable to have wide and up-to-date knowledge of the market and the products.

Our customized blends are designed to:

- Improve our products quality
- Increase the productivity
- Make differentiations by flavours
- Increase the added value

1	DESCRIPTION	DOSSAGE	COLOUR	CHARACTERISTICS
	<b>BLACK PUDDING</b>			
1400	MEAT BLACK PUDDING	50		Typical flavour
1407	MEAT BLACK PUDDING-N	50		Strengthened taste of clove
1404	MEAT BLACK PUDDING (SABADEÑA)	60		Typical flavour
1403	RICE BLACK PUDDING	55		Typical flavour
1401	ONION BLACK PUDDING 7XC.1401	65		General flavour anise free, with oregano
1402	EXTRA ONION BLACK PUDDING	40		Strengthened taste of anise
1406	ONION BLACK PUDDING-N	40		General flavour of anise

1408	JAEN ONION BLACK PUDDING	60	Strengthened taste of anise and cumin
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1409	RONDA BLACK PUDDING	70	Flavour and colour typical product
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1452	LIVER BLACK PUDDING 6TM.1452	61	Typical flavour
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1405	HOME-MADE ONION BLACK PUDDING C1405	50	With many species flavour
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1453	HOME-MADE BLACK SAUSAGE C1453	40	With many species flavour
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1589	COOKED BLOOD	20	Blood cold meat
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<b>SEMI-COOKED</b>			
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1350	SALAMI SEMI-COOKED 8XF.1350	70	Flavour and colour typical product
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<b>COOKED MEAT PRODUCTS</b>			
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1500	CATALANA	70	Flavour and colour typical product
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1502	MORTADELLA 5XC.1502	70	Flavour and colour typical product
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1503	CHOPPED PORK	70	Flavour and colour typical product
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1574	CHOPPED TIN F-1574	70	Flavour and colour typical product
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1531	CHOPPED PLASTIC 1 <sup>a</sup> FASE	35	Flavour and colour typical product
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1532	CHOPPED PLASTIC 2 <sup>a</sup> FASE	55	Flavour and colour typical product
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1539	COOKED SALCHICHON	70	Suave	Flavour and colour typical product
1537	COOKED SALCHICHON C1537	70	Alto	Flavour and colour typical product
1541	COOKED CHORIZO MORCON TYPE C1541	70		Flavour and colour typical product
1561	GALANTINE 7XC.1561	70		Flavour and colour typical product
1507	BOAR'S HEAD Nº 1	40		It is necessary the two formulations
1508	BOAR'S HEAD Nº 2	25		It is necessary the two formulations
1081	STUFFED CHICKEN 5XC.1081	50		With Paisley and carrot in pieces
1090	STUFFED CHICKEN C.1090	40		General flavour
1506	LEAN PORK COLD MEAT	70		Medium performance
1540	EXTRA LEAN PORK COLD MEAT	70		High-medium performance
1547	LEAN PORK COLD MEAT 8XC.1547	80		High performance
1523	COLD MEAT OF SEASONING HAM 6XF.1523	70		Flavour and colour typical product
1555	POULTRY COLD MEAT	70		With a splash of colour
1563	TURKEY BREAST COLD MEAT	60		Colour free

1520	WITH SAUSAGE	50	General flavour
1451	ANDALUCIA BLACK PUDDING (WHITE)	70	With a splash of colour
1454	GRANADINA COOKED SAUSAGE	70	Pronounced flavour
1510	BRADSWURT SAUSAGES	70	Flavour typical product
1562	FRANKFURT 5XC.1562	60	Flavour typical product
1565	FRANKFURT SEVILLANA 8XC.1565	70	Pink colour
1566	FRANKFURT BOILER C1566	70	Special for cooking in boiler
1505	LIVER PATE 5XF.1505	50	Flavour typical product
1516	CALLOS	70	General flavour
1550	CONDITABER- 40*S*	15	For fresh minced and injected products
1551	CONDITABER 40/PF	15	For luncheon meats