

Gyulahús Kft

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Gyulahús Kft.

The Gyula Meat Cooperative, Gyulahús Kft, is among the oldest and most traditional companies on the Hungarian market. Its history began in 1868 with the construction of a shared slaughterhouse in the town of Gyula.

The company's first international recognition came in 1910, when József Balogh won a gold medal for his Gyulai sausages at the Brussels World's Fair. The feat was repeated in 1935, when András Stéberl earned a Gold Diploma for his „small pairs of Gyula sausages”, also at the Brussels World's Fair. Even today, the production of cured meats takes place at the same location and employs traditional techniques. Sausages are smoked on genuine beechwood and cured in an old-fashioned drying house, ensuring conditions that are the same as those hundreds of years ago.

This respect for age-old traditions brought new recognition in 2010 with the award of Protected Geographical Indication (PGI) status for Gyula and Csaba sausage by the European Commission. From now on, these two types of sausages can only be manufactured within the jurisdictions of the towns of Gyula and Békéscsaba, and exclusively from a defined set of ingredients and in accordance with strict technical specifications and traditions passed down through the generations.

Over the past century, Hungarian judges have also bestowed a number of awards on Gyula products, including the Hungarian Product Grand Prix, the HÍR stamp, the Foodapest success award – but most important of all is the trust in and enjoyment of its products on the part of consumers. The company's other flagship products also deserve a mention – in 2010 Gyula Liver Pâté won the Hungarian Product Grand Prix, while in 2011 the „Hell” salami and the „Mályvádi” ham got the Hungarian Brands, SuperBrands and Business Superbrands titles.

The Gyula Meat Cooperative has implemented the HACCP food safety system, the ISO 9001 quality management system and the ISO 14001 environmental controlling system. In this way, the firm complies with the Hungarian (Veterinary and Food Control Stations, Food law) and the stringent EU, USDA and BRC standards and their requirements.

What does the Gyulai brand stand for?

Trust. Expertise. Care. Moments to savour at the family breakfast or evening meal. We celebrate the will, easy-going nature and attention to detail of our ancestors, and their love of life's simple pleasures. We celebrate Hungary and the joy of being Hungarian.

GYULAI, AT HOME ALL OVER EUROPE

Gyulai Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, paprika powder, spices, antioxidants (E-300, E-330), saccharose, preservative (E-250)

Packaging size: 250 g

Casing: pork small bowell

Form and size: diameter 26-40 mm, length 20-22 cm packed by pairs

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightly spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,5
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil, modified atmosphere packaging

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



Gyulai "Small Pairs" Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, paprika powder, spices, antioxidants (E-300, E-330), saccharose, preservative (E-250)

Packaging size: 180 g

Casing: pork small bowell

Form and size: diameter 26-40 mm, length 13-15 cm packed by pairs

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightlyced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,5
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil, modified atmosphere packaging

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



Gyulai Salami



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, soya isolate, spices, dextrose, sugar, antioxidants (E-301, E-316), starter culture, preservative (E-250)

Packaging size: approximately 700 g and 350 g

Casing: artificial casing

Form and size: diameter about 48-50 mm

Sensory Properties: The casing is clean, free from any damage, free from uncontinuity, mold, and knobs, slightly wrinkled, sticks well to the mixture inside, well-knit, flexible, easy to slice, and do not crumble. 3-5 mm white fat grains and 3-5 mm meat grains can be seen in the meat pulp, which are spread evenly and visibly, smoke-coloured artificial casing. Typical spicy, smoked meat and salami flavour.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 120 days

Picture:



Gyulai Paprika Salami



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, hot paprika powder, spices, saccharose, antioxidants (E-300), starter culture, preservative (E-250)

Packaging size: approximately 700 g and 350 g

Casing: artificial casing

Form and size: diameter about 52-55 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightly spiced aroma.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 120 days

Picture:



Csabai Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, hot paprika powder, garlic, black pepper, caraway seed, saccharose, ascorbic acid (E-300), sodium nitrit (E-250)

Packaging size: approximately 550 g and 250 g

Casing: artificial casing

Form and size: diameter about 45 mm

Sensory Properties: Filled into artificial casing with diameter of max. 45mm, length max. 55cm, weight approx. 600grams/piece. Pure cut pork meat grains of 4-6mm with white cut pork fat grains of 4-6mm are spread in the mixed cured pork meat, firm and pliable, easy to slice, free from any foreign bodies, smoked and lightly spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,5
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



Csabai dried Sausage pairs



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, spicy paprika powder, spices, antioxidants (E-300), sugar, preservative (E-250)

Packaging size: 250 g

Casing: pork small bowell

Form and size: diameter 26-40 mm, length 20-22 cm packed by pairs

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightly spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,5
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: modified atmosphere packaging

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



Farmer's Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, paprika powder, spices, saccharose, antioxidants (E-300, E-330), preservative (E-250)

Packaging size: approximately 350 g

Casing: pork small bowell

Form and size: diameter 26-40 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightly spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,5
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil, modified atmosphere packaging

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



“Hell” Sausage, hot



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, hot paprika powder, acidity regulator (E-575), spices, saccharose, flavour enhancer (E-621), antioxidant (E-301), preservative (E-250)

Packaging size: approximately 250 g

Casing: pork small bowell

Form and size: diameter 26–40 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightly spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	3,0
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: modified atmosphere packaging

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



“Hell” Salami, hot



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, hot paprika powder, acidity regulator (E-575), spices, saccharose, flavour enhancer (E-621), antioxidant (E-301), preservative (E-250)

Packaging size: approximately 700 g and approximately 400 g

Casing: artificial casing

Form and size: diameter about 55 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and hot spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,93
	Proportion of water and protein:	not more than	2,7
	Proportion of fat and protein:	not more than	3,0
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 ° C and 20 ° C

Shelf life: 120 days

Picture:



Deer Cured and Smoked Meat



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer lean meat, salt, spices (juniper berry, whole black pepper ground coriander), saccharose, antioxidant (E-300), preservative (E-250)

Packaging size: 70 g

Casing: –

Form and size: –

Sensory Properties: Size of slices are product-specific uneven. Thickness of slices between 1 to 3 mm. Consistent of slices neither too hard nor too soft typical for smoked and cured meat products. No tallow on surface. Reddish-brown colour fine smoky smell and aroma.

Chemical parameters:	Sodium-Chloride:	not more than	7,5 %
	Sodium-Chloride:	not less than	1,5 %

Packaging: modified atmosphere packing

Storage temperature: between 10 ° C to 20 ° C

Shelf life: 60 days

Picture:



Deer

Paprika Salami, Hot



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer meat, pork fat, salt, hot paprika powder, chili, spices, saccharose, acidity regulatur (E-575), flavour enhancer (E-621), antioxidant (E-316), preservative (E-250)

Packaging size: 350 g

Casing: artificial casing

Form and size: diameter 65 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and hot spiced aroma.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: modified atmosphere packaging

Storage temperature: between 0 °C and 10 °C

Shelf life: 90 days

Picture:



Deer Sliced Paprika Salami, Hot



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer meat, pork fat, salt, hot paprika powder, chili, spices, saccharose, acidity regulatur (E-575), flavour enhancer (E-621), antioxidant (E-316), preservative (E-250)

Packaging size: 70 g

Casing: -

Form and size: diameter 65 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and hot spiced aroma.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: modified atmosphere packaging

Storage temperature: between 0 °C and 10 °C

Shelf life: 90 days

Picture:



Deer Salami



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer meat, pork fat, salt, vegetable fibre (wheat), dexrose, sugar, spices, antioxidant (E-316), preservative (E-250)

Packaging size: 350 g

Casing: artificial casing

Form and size: diameter 65 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and fine aroma.

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	3,0
	Protein content without connective tissue:	at least	16,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 90 days

Picture:



Deer Sliced Salami



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer meat, pork fat, salt, vegetable fibre (wheat), dexrose, sugar, spices, antioxidant (E-316), preservative (E-250)

Packaging size: 70 g

Casing: -

Form and size: diameter 65 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and fine aroma.

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	3,0
	Protein content without connective tissue:	at least	16,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 0 °C and 10 °C

Shelf life: 90 days

Picture:



Deer

Paprika Sausage, Hot



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer meat, pork fat, salt, hot paprika powder, chili, spices, saccharose, acidity regulatur (E-575), flavour enhancer (E-621), antioxidant (E-316), preservative (E-250)

Packaging size: 180 g

Casing: pork small bowell

Form and size: diameter 25-38 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and hot spiced aroma.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 90 days

Picture:



Deer Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: deer meat, pork fat, salt, vegetable fibre (wheat), dexrose, sugar, spices, antioxidant (E-316), preservative (E-250)

Packaging size: 180 g

Casing: pork small bowell

Form and size: diameter 25-38 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and fine aroma.

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	3,0
	Protein content without connective tissue:	at least	16,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 90 days

Picture:



Tea Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, maltodextrine, spices, sugar, dextrose, antioxidants (E-301, E-330), saccharose, spice extracts, flavour enhancer (E-621), starter culture, preservative (E-250)

Packaging size: 300 g

Casing: artificial casing

Form and size: diameter about 38 mm

Sensory Properties: casing is clean, free from any damage, free from uncontinuity, mold, and knobs, slightly wrinkled, sticks well to the mixture inside, well-knit, flexible, easy to slice, and do not crumble. 3-5 mm white fat grains and 3-5 mm meat grains can be seen in the meat pulp, which are spread evenly and visibly, smoke-coloured artificial outside skin. Typical spicy, smoked cooked meat flavour

Chemical parameters:	Water activity (aw)	not more than	0,95
	Proportion of water and protein:	not more than	1,9
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	13,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 120 days

Picture:



Tourist Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, pork heart, soya protein isolate, salt, dextrose, spices, flavour enhancer (E-621), antioxidants (E-330, E-316), stabilizer (E-450), preservative (E-250)

Packaging size: approximately 500 g and 300 g

Casing: artificial casing

Form and size: diameter about 40 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and fine aroma.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Water content:	not more than	49,0 %
	Fat content:	not more than	45,0 %
	Protein content without connective tissue:	at least	16,0 %
	Sodium-Chloride:	not more than	3,5 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 150 days

Picture:



Tourist Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, pork heart, soya protein isolate, salt, dextrose, spices, flavour enhancer (E-621), antioxidants (E-330, E-316), stabilizer (E-450), preservative (E-250)

Packaging size: approximately 500 g and 300 g

Casing: artificial casing

Form and size: diameter about 40 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and fine aroma.

Chemical parameters:	Water activity (aw)	not more than	0,95
	Water content:	not more than	49,0 %
	Fat content:	not more than	45,0 %
	Protein content without connective tissue:	at least	16,0 %
	Sodium-Chloride:	not more than	3,5 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 150 days

Picture:



Fortuna Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, pork heart, soya protein isolate, salt, dextrose, spices, flavour enhancer (E-621), antioxidants (E-330, E-316), stabilizer (E-450), preservative (E-250)

Packaging size: approximately 500 g and 300 g

Casing: artificial casing

Form and size: diameter about 40 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and fine aroma.

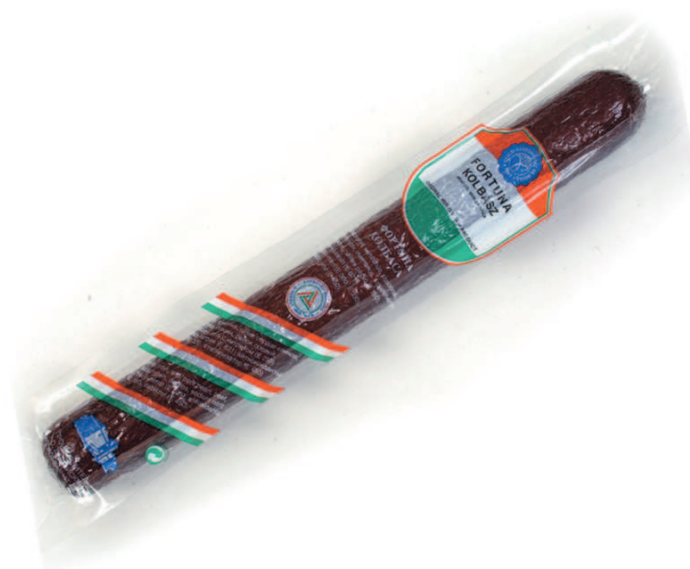
Chemical parameters:	Water activity (aw)	not more than	0,95
	Water content:	not more than	49,0 %
	Fat content:	not more than	45,0 %
	Protein content without connective tissue:	at least	16,0 %
	Sodium-Chloride:	not more than	3,5 %

Packaging: vacuum foil

Storage temperature: between 10 °C and 20 °C

Shelf life: 150 days

Picture:



"Gyula" Pork Liver Paste



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: water, pork liver (20%), fat, pork meat, pork rind, soyaprotein, salt, stabilizers (E-472, E-412, E-466, E-410, E-407, E-415), spices (it can contain flour of mustard-seed), flavour enhancer (E-621), smoke aroma, spice extracts, preservative (E-250)

Packaging size: 125 g

Casing: artificial casing

Form and size: 35-40 mm

Sensory Properties: Fine strained homogeneous paste, easy to spread and cut. Spices and additives are homogenously mixed. Homogenous bright creamy cut face without any discoloration. Spicy taste and smell.

Chemical parameters:	Water content	not more than	70 %
	Fat content:	not more than	30 %
	Protein content:	at least	7,0 %
	Sodium-Chloride:	not more than	2,7 %

Packaging: printed artificial casing

Storage temperature: between 0 ° C and 5 ° C

Shelf life: 60 days

Picture:



“Gyula” Pork Liver Paste with Marjoram



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: water, pork liver (20 %), fat, pork meat, pork rind, soyaprotein, salt, stabilizers (E-472, E-412, E-466, E-410, E-407, E-415), spices (it can contain flour of mustard-seed), marjoram (0,2 %) flavour enhancer (E-621), smoke aroma, spice extracts, preservative (E-250)

Packaging size: 125 g

Casing: artificial casing

Form and size: 35-40 mm

Sensory Properties: Fine strained homogeneous paste, easy to spread and cut. Spices and additives are homogenously mixed. Homogenous bright creamy cut face without any discoloration. Spicy taste and smell.

Chemical parameters:	Water content	not more than	70 %
	Fat content:	not more than	30 %
	Protein content:	at least	7,0 %
	Sodium-Chloride:	not more than	2,7 %

Packaging: printed artificial casing

Storage temperature: between 0 °C and 5 °C

Shelf life: 60 days

Picture:



“Gyula” Pork Liver Paste with Sausage Spice



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: water, pork liver (20%), fat, pork meat, pork rind, soyaprotein, salt, paprika powder, stabilizers (E-472, E-412, E-466, E-410, E-407, E-415), spices (it can contain flour of mustard-seed), flavour enhancer (E-621), smoke aroma, spice extracts, preservative (E-250)

Packaging size: 120 g

Casing: artificial casing

Form and size: 35-38 mm

Sensory Properties: Fine strained homogeneous paste, easy to spread and cut. Spices and additives are homogenously mixed. Homogenous bright creamy cut face without any discoloration. Spicy taste and smell.

Chemical parameters:	Water content	not more than	70 %
	Fat content:	not more than	30 %
	Protein content:	at least	7,0 %
	Sodium-Chloride:	not more than	2,7 %

Packaging: printed artificial casing

Storage temperature: between 0 °C and 5 °C

Shelf life: 60 days

Picture:



Sliced Gyulai Sausage



Gyulahús Kft
Munkácsy M. u. 7-9
5700 Gyula
Hungary

specification

Ingredients: pork meat, pork fat, salt, paprika powder, spices, antioxidants (E-300, E-330), saccharose, preservative (E-250)

Packaging size: 2500 g or 1000 g

Meat content: Made with 152 g of raw pork meat per 100 g of finished sausage

Form and size: diameter 28-30 mm

Sensory Properties: solid and flexible consistence, firm and pliable, easy to slice, free from any foreign bodies, clean, unscathed, no mouldy, univen surface, reddish brown colour, smoked and lightly spiced aroma

Chemical parameters:	Water activity (aw)	not more than	0,91
	Proportion of water and protein:	not more than	1,5
	Proportion of fat and protein:	not more than	2,7
	Protein content without connective tissue:	at least	15,0 %
	Sodium-Chloride:	not more than	5,0 %

Packaging: modified atmosphere packaging

Storage temperature: between 0 ° C and 10 ° C or frozen - 18 ° C

Shelf life: 120 days or 12 month

Picture:

