

TECHNICAL SHEET – MONDIAL RABELAIS DU SAUCISSON 2027

PRE-SELECTION STAGE

**This document is mandatory. It must be completed, printed, and included in the package with the samples.*

1. PRODUCER ADMINISTRATIVE INFORMATION

| | |
|---------------------------------------|-------|
| Company/Charcuterie Name: | _____ |
| SIRET Number (French Producers only): | _____ |
| Name of Responsible Person/Artisan: | _____ |
| Full Postal Address: | _____ |
| Phone & Email Address: | _____ |

2. PRODUCT IDENTIFICATION AND CATEGORY

| | |
|---------------------------------|-------|
| Commercial Name of the Product: | _____ |
|---------------------------------|-------|

Check the official category in which the product is competing (Only one box per sheet):

- Category 1: Traditional Pure Pork Dry Sausage (Organic production, large piece such as rosette/jésus, original/marginal breed, natural casing, natural bloom, recognized by INAO/IGP/AOC/AOP/Label Rouge/Farmhouse)
- Category 2: Multi-Meat Dry Sausage (Sausage containing little or no pork, stuffed in natural casing)
- Category 3: Cooked Sausage (Ready-to-eat, presented in sealed food packaging)
- Category 4: Fancy Mix (Chorizo, snack sausages, aperitif, vegan/green sausage, fish/saucimer, etc.)

3. RAW MATERIAL CHARACTERISTICS AND FARMING

**Please provide exhaustive and honest information. 'Trade secret' claims must be duly justified.*

| | |
|---|-------|
| Animal Breed (e.g., Large White, Gascon Pig, etc.): | _____ |
| Geographical Origin of Animals: | _____ |
| Farming Method and Pig Feed: | _____ |
| Slaughter Location: | _____ |

4. MANUFACTURING PROCESS AND SEASONING

| | |
|---|-------|
| Manufacturing Method (Mincing, Mixing): | _____ |
| Final Composition and Ingredients: | _____ |

| | |
|---|-------|
| Additives Used (Preservatives, Ferments, etc.): | _____ |
| Origin and Treatment of Casings: | _____ |
| Seasoning (Spices, Salt, Alcohols, etc.): | _____ |

5. DRYING, MATURATION, AND LABORATORY ANALYSES

| | |
|--|--|
| Drying and Maturation Duration: | _____ |
| Type of Bloom: | <input type="checkbox"/> Natural <input type="checkbox"/> Trimming <input type="checkbox"/> No Bloom |
| Laboratory Data (pH, aW) if available: | pH: _____ aW: _____ |

6. PROMOTION, LABELS, AND AWARDS

| | |
|---|-------|
| Official Labels (IGP, AOC, AOP, Label Rouge, Organic, Farmhouse, etc.): | _____ |
| Previous Awards (Saucicréor, Courbevoie, Agricultural Competition, etc.): | _____ |
| Main Commercialization Method: | _____ |

7. STORAGE AND TASTING ADVICE

| | |
|---|-------|
| Storage Advice (Temperature, Conditions): | _____ |
| Ideal Tasting Temperature: | _____ |

MANDATORY LOGISTICS INSTRUCTIONS FOR SHIPPING

To prevent this technical sheet from being stained or rendered illegible by fat or moisture from the samples during transport, please place it in a transparent plastic sleeve before putting it in the box with your products.