

aire Marcial

Iberico products air-cured in Guijuelo



Acorn fed iberico shoulder

Smaller in size than a ham, but with the same qualities. Iberico shoulder, taken from the front legs of the pig, shares most of the characteristics of ham.

After a curing process of anything between 20 and 36 months, the shoulder is ready for tasting. Its intensely aromatic meat exhibits a subtle combination of lean meat and fat marbling.

Ingredients:

Acorn fed iberico pork shoulder, salt, sugar, preservatives (E-252) and antioxidants (E-301, E-331iii).

Nutritional facts (100 grammes):

Calories	335 Kcal/1394 Kj
Total Fats.....	22,2 g
- Saturated Fat:.....	6,53 g
- Monounsaturated	13,08 g
- Poliunsaturated.....	1,54 g
Carbohydrate	0,5 g
- Sugars.....	0 g
Protein.....	33,2 g
Salt	1,9 g

Packaging:



With bone

1



Boneless

2



Pre-sliced machine-cut
90 grs packets (10 units / box).

Best before:

With bone and boneless: 24 months.
Pre-sliced: 12 months.

Logistics:

	Boxes measures	Weight per piece	Pieces / box	Boxes / layer	Layers / palett	Boxes / palett total	Total pieces / palett	Total Kgs aprox.
1	830 X 315 X 158	5 KGS	3	3	7	21	63	320 KGS
2	830 X 315 X 158	5 KGS	3	3	7	21	63	320 KGS

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