

aire Marcial

The Iberico Tradition



Iberico Pork Loin

Ingredients:

Iberico pork loin, salt, garlic, paprika, spices, **lactose**, **powdered milk**, dextrose, antioxidants E-301, E-300, preservatives E-250, E-252 and non-edible artificial collagen casing.

Product description:

Specific regulations:

- Product covered by Royal Decree 4/2014 of 10 January "Quality Standard for meat, ham, shoulder and Iberico pork loin"

Organoleptic characteristics:

- Colour: red with whitish fat marbling.
- Aroma: pleasant, characteristic of cured cold meat.
- Flavour: meat with a delicate, mildly salted flavour.
- Texture: compact, uniform.

Physical-chemical characteristics:

- pH close to 5.8
- Water activity close to 0.8

Microbiological Characteristics:

- Listeria Monocytogenes -----> NONE
- Salmonella -----> NONE

Nutritional characteristics:

Energy Value:	323 Kcal/1344 Kj
Total Fats	20.7 g
- Saturated	6.68 g
- Mono-unsaturated	8.65 g
- Polyunsaturated	3.17 g
Carbohydrates	0 g
- Sugars	0 g
Proteins	34 g
Salt	1.4 g



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Treatments:

Marinated and stuffed into artificial collagen casing, calibre of between 65 and 75, with an approximate length of 60cm, and cured in drying rooms.

Presentations:

Whole, vacuum-packed: 6 units/box.

Machine-sliced: 10 packs/box.



Whole

1



Sliced with a machine
(10 packs 90grs / box)

Logistics:

Boxes measures	Weight per piece	Pieces / box	Boxes / layer	Layers / palett	Boxes / palett total	Total pieces / palett	Total Kgs aprox.
650 X 180 X 120	1,3 KGS	6	6	9	54	324	430 KGS

Product Names / EAN Codes:

- Pastured grain and acorn-fed Iberico pork loin 50% Iberico breed 842727806000
- Acorn-fed Iberico pork loin 50% Iberico breed 842727806010
- Acorn-fed Iberico pork loin 75% Iberico breed..... 42727806030
- Acorn-fed 100% Iberico pork loin 842727806040

Storage and distribution conditions:

Unpackaged: store and transport at ambient temperature (provided this is not high).

Vacuum-packed and sliced: store and transport below 12°C.

Conditions of use:

- If the product is vacuum-packed, remove from the bag 12 hours before eating.
- Remove the casing from the part to be eaten and cut into fine slices.
- Best eaten at room temperature.

Shelf life:

Whole, vacuum-packed: 24 months.

Sliced: 12 months.

Expected target public:

The product is intended for the general population, with the exception of people allergic to **LACTOSE** and **POWDERED MILK**.

