

aire Marcial

The Iberico Tradition



Iberico "Morcón"

Ingredients:

Acorn-fed Iberico pork, salt, garlic, paprika, oregano, sugar, **lactose, powdered milk**, dextrose, dextrin, emulsifiers, E-450i, E450iii, E-451i, E-452i, E-452ii, antioxidants E-325, E-331iii and E-301, flavour enhancer E-631 and E-627, preservative E-252 y natural pork intestine.

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: orange-red and white.
- Aroma: pleasant, characteristic of cured cold meat.
- Flavour: delicately flavoured cold meat.
- 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/1346 KJ
Total Fats.....	23.1 g
- Saturated.....	9.6 g
- Mono-unsaturated.....	11.0 g
- Polyunsaturated.....	2.5 g
Carbohydrates.....	1.9 g
- Sugars.....	1.2 g
Proteins.....	27.0 g
Salt.....	1.0 g



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Treatments:

Minced chunks of meat, marinated and stuffed into natural pork intestine of calibres 105 and with an approximate length of 25 cm, cured in drying rooms.

Presentations:

Whole, vacuum-packed: 6 units/box.



Whole

1

Logistics:

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

Product Names / EAN Codes:

• Iberico "Morcón" Extra 842727810000

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.

Expected target public:

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

