

aire Marcial

The Iberico Tradition



Iberico Shoulder

Ingredients:

Iberico pork shoulder and sea salt.

Product description:

Specific regulations:

- Product covered by Royal Decree 4/2014 of 10 January "Quality Standard for meat, ham, shoulder and Iberico pork loin" or by "Specifications for the Guijuelo Protected Designation of Origin"

Organoleptic characteristics:

- Colour: red meat with white-pearly fat marbling.
- Aroma: pleasant and characteristic.
- Flavour: meat with a delicate, mildly salted flavour.
- Texture: uniform, slightly fibrous, with no stickiness or softening.

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:	303 Kcal/1261 Kj
Total Fats	19.2 g
- Saturated	7.581 g
- Mono-unsaturated	10.31 g
- Polyunsaturated	1.18 g
Carbohydrates	0.1 g
- Sugars	0 g
Proteins	32.3 g
Salt	1.9 g



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Treatments:

Salting and curing in a natural process (see flow diagram). Application of Sunflower Oil and Pork Fat produced by the company "Grasas Guijuelo" as a technological coadjuvant.

Presentations:

Whole: 3 units/box. Boneless: 4 units/box.
Sliced with a machine and knife: 10 packs/box.



Whole

1



Boneless

2



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.
1	830 X 315 X 158	5 KGS	3	3	7	21	63	320 KGS
2	654 x 228 x 160	2,2 KGS	4	5	8	40	160	350 KGS

Product Names / EAN Codes:

- Grain-fed Iberico shoulder 50% Iberico breed 842727845001
- Pastured grain and acorn-fed Iberico shoulder 50% Iberico breed..... 842727840100
- Acorn-fed Iberico shoulder 50% Iberico breed 842727840001
- Acorn-fed Iberico shoulder DOP GUIJUELO 75% Iberico breed 842727841001
- 100% Iberico Acorn-fed shoulder DOP GUIJUELO 842727844011

Storage and distribution conditions:

Whole: store and transport at ambient temperature.

Boneless and sliced: store and transport below 12°C.

Conditions of use:

Whole: remove the rind from the part to be eaten and slice the meat as finely as possible.

Boneless: bring to room temperature and remove from the bag 12 hours before slicing and eating.

Sliced products: bring to room temperature and remove from the bag 15 minutes before eating.

Shelf life:

Whole and boneless: 24 months.

Sliced: 12 months.

Expected target public:

The product is intended for the general population.

