

Smoked Bacon

The hole bacon piece, without add-on parts, smoked



Lactose free



Starch free



Egg free



Gluten free



INGREDIENTS

Pork bacon (98%), salt, sugar, ferments, stabilizers (di, tri and poliphosphates), emulsifiers (carrageenan, tara gum, carob gum) smoked aroma, colouring (ammonium sulfite caramel), antioxidant (sodium ascorbate), preservative (sodium nitrate)

LOGISTIC

Piece weight: 3 Kg. aprox.
Piece measure: 370 x 180 x 60 mm
Pieces per box: 3 units
Box weight: 9,40 Kg. aprox.
Boxes per pallet: 60 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 280,7 Kcal / 1158,1 kJ

Fat: 22,3g

whereof saturated: : 8,8g

Carbohydrate: 0,9g

whereof sugars: 0,5g

Proteins: 19g

Salt: 1,7g



DESCRIPTION

Without any trick: from MRM we develop our bacon like in the past, with a 98% of meat and no starch. With our bacon, we don't find water when you cook it. Just meat and a strong smoked flavor during the tasting



ADVANTAGES / ATTRIBUTES

- Final product from a complete bacon piece, not with parts or rests. No mold bancon
- A 98% meat composition, no water add
- Double smoked product, giving a characteristic "bouquet", perfect to obtain a better preservation

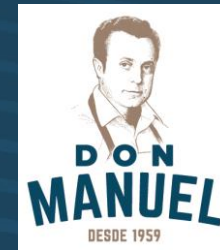


CONSUMPTION / PAIRING

How could explain you where you could use our bacon? Few meat products are as common as bacon. You could enjoy in a delicious breakfast, into a sándwich; at the lunch, with a hamburguer; together with fried eggs or as salad topping....

EXPIRATION DATE / STORAGE & TRANSPORT

90 days (Keep refrigerated between 0º and 5ºC)



Natural Bacon

The whole bacon piece, without add-on parts, sweet smoked



Lactose free



Starch free



Egg free



Gluten free

INGREDIENTS

Pork bacon (99%), salt, sugar, antioxidant (sodium ascorbate), preservative (sodium nitrate)

LOGISTIC

Piece weight: 2,8 Kg. aprox.
Piece measure: 400 x 180 x 70 mm
Pieces per box: 3 units
Box weight: 8,80 Kg. aprox.
Boxes per pallet: 60 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 337,6 Kcal / 1563,8 kJ

Fat: 33,1g

whereof saturated: 12,5g

Carbohydrate: 1,2g

whereof sugars: 1g

Proteins: 18,6g

Salt: 1,1g



DESCRIPTION

Forget mold bacon, from meat cuts and remove from other pork parts. Here, in MRM, our bacon is; in other companies, the bacon comes from... One bacon piece, sweet smoked. Nothing else...



ADVANTAGES / ATTRIBUTES

- Final product from a complete bacon piece, not with parts or rests. No mold bacon
- A 99% meat composition, no water add
- Sweet smoked product during its cooking process



CONSUMPTION / PAIRING

How could explain you where you could use our bacon? Few meat products are as common as bacon. You could enjoy in a delicious breakfast, into a sandwich; at the lunch, with a hamburger; together with fried eggs or as salad topping...

EXPIRATION DATE / STORAGE & TRANSPORT

90 days (Keep refrigerated between 0° and 5°C)