

Semi-boned Iberian Cooked Shoulder

Complete piece without the bone and with the leg



Lactose free



Starch free



Egg free



Gluten free

INGREDIENTS

Iberian pork shoulder (87%), water, salt, sugars, ferments, specie extract, stabilizers (tri-, di- and poliphosphates), antioxidant (sodium ascorbate), smoke aroma, preservative (sodium nitrate)

LOGISTIC

Piece weight: 5 Kg. aprox.
Piece measure: 540 x 175 x 130 mm
Pieces per box: 1 unit
Box weight: 5,7 Kg. aprox.
Boxes per pallet: 48 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 182 Kcal / 760 kJ

Fat: 12,7g

whereof saturated: 4,7g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 17g

Salt: 2,4g



DESCRIPTION

Iberian pork shoulder piece, semi-boned, keeping the leg in order to show the black hoof, characteristic of iberian race, in the detail counter. Possibility of cutting by hand (knife) or using a butchery machine. Bigger juiciness and intense flavor than ham slices



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood, giving to the final product a characteristic “bouquet”
- Thiner slices than ham, but with more intense and powerful flavor

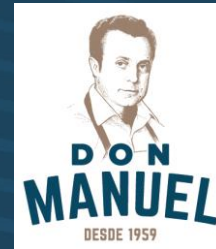


CONSUMPTION / PAIRING

Perfect to be tasted as a “tapa” or as appetizer. Due to shoulder is more flavorful than the ham, together with the special tasty of iberian meat, we recomend eat it without any seasoning. Just slice and savor...

EXPIRATION DATE / STORAGE & TRANSPORT

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



Boneless Iberian Cooked Shoulder

Complete piece without the bone and the leg



Lactose free



Starch free



Egg free



Gluten free

INGREDIENTS

Iberian pork shoulder (87%), water, salt, sugars, ferments, specie extract, stabilizers (tri-, di- and poliphosphates), antioxidant (sodium ascorbate), smoke aroma, preservative (sodium nitrate)

LOGISTIC

Piece weight: 3,80 Kg. aprox.

Piece measure: 320 x 180 x 130 mm

Pieces per box: 1 unit

Box weight: 4,1Kg. aprox.

Boxes per pallet: 99 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 182 Kcal / 760 kJ

Fat: 12,7g

whereof saturated: 4,7g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 17g

Salt: 2,4g



DESCRIPTION

Iberian pork shoulder completely boneless, ready to be cut by machine. Perfect to be sold in detail as in HORECA. We could serve complete or in a half



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood
- Boneless from original piece, not using parts or slices.
- We could serve complete or in a half, perfect for small consumptions



CONSUMPTION / PAIRING

Product perfect to be tasted as a “tapa”, cutting by machine. Also it’s ready to become an ingredient for those recipes where slices could be part of them (canellone, quiches, risottos, rolls...) Moreover, thanks to its flavor, more powerful than the ham

EXPIRATION DATE / STORAGE & TRANSPORT

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