

Iberian Pork Head

Filling with pistachios









INGREDIENTS

Tongue (46%), head (23%) and iberian pork cheek (23%). Salt, pistachios, flavor enhancer (E-621), stabilizers (E-451i, E-471), antioxidants (E-316, E-331), preservative (E-262ii, E-250, E-325), spices, dextrose, jelling agent (E-516, E-401, E-450iii, E-450i), thickener (E-415), covering preservative (E-202)

LOGISTIC

Salt: 2,75q

COMPLETE DIVIDED Piece weight: 5 Kq. aprox. 2,5 Kg. aprox. Piece measure: 250x150x130 mm 125x150x130 mm Pieces per box: 2 units 1 unit Box weight: 5,15 Kg. aprox. 5,15 Kg. aprox. Boxes per pallet: 144 cajas 144 cajas

NUTRITION FACTS Serving size: 100 g Energy: 215 Kcal / 899 kJ Fat: 15q whereof saturated: 5,8q Carbohydrate: Traces whereof sugars: Traces Proteins: 20g



DESCRIPTION

Artisan cold meat, developed with the minimum use of aditives and preservatives. The raw material comes from different iberian pork head parts (cheek, tongue...), creating a final product where its flavor becomes at the same time juicy and powerful.



ADVANTAGES / ATTRIBUTES

- We develop the product with 100% iberian meat
- Using the pistachios as filling we could add a sweet flavor at the final product
- Possibility of serving in halfs, perfect for reduce consumptions



CONSUMPTION / PAIRING

The iberian pork head has at the same time a smooth and juicy touch. This is the reason is an excellent product to be cut in thin slices or in cubes. The perfect wine to add with it would be a white wine, a full-boided rosé or a young red one

EXPIRATION DATE / STORAGE & TRANSPORT

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