



# Pork Knuckle – Precooked

Salmonized and smoke, to be cooked



Lactose free



Starch free



Egg free



Gluten free

## INGREDIENTS

Pork knuckle (87%), water, salt, dextrose, spices extract, emulsifiers (tri-, di-, poliphosphates), gelling agent (carrageenan), acidity corrector (sodium citrate), antioxidant (sodium ascorbate), preservative (sodium nitrate)

## LOGISTIC

Piece weight: 1,1 Kg. approx.

Piece measure: : 180 x 150 x 100 mm

Pieces per box: 4 units

Box weight: 4,7 Kg. aprox.

Boxes per pallet: 112 boxes

## NUTRITION FACTS

Serving size:

100 g

Energy: 115 Kcal / 483 kJ

Fat: 3,9g

whereof saturated: 1,4g

Carbohydrate: : 1,1g

whereof sugars: 0,6g

Proteins: 19,9g

Salt: 2,6g



## DESCRIPTION

At MRM we develop our pork precooked knuckle, to be finished cooking at home. The knuckle is a pork meat very juicy and lean, with a high quality, comes from fresh pork slices, with the bone and the skin. We just add our own brine and a Little touch of smoke to balance its juicity



## ADVANTAGES / ATTRIBUTES

- To be cooked to taste, with a high self-life (180 days)
- A little sweet smoke touch with beech wood, developing a product sweet and juicy
- Raw material from fine pork parts (pork shoulder)



## CONSUMPTION / PAIRING

The pork knuckle is one of the more juicy cuts from this animal, and this is the reason you could use in many recipes: from traditional German's, cooked or roasted, together with a potatoe purée or a "chucrut", to other ones like Spanish ones, with small cooked potatoes and sweet pepper

## EXPIRATION DATE / STORAGE & TRANSPORT

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