

# Saxony Pork Chop

Hole piece or in half, with backboneless









Gluten free



### **INGREDIENTS**

Pork chop (86,9%), water, salt, sugar spices, stabilizers (E-450, E-451, E-452), mulsifier (E-407, E-415), antioxidant (E-301), preservative (E-250).

### **LOGISTIC**

Salt: 2,75q

COMPLETE DIVIDED

Piece weight: 6,5 Kg. aprox. 3,25 Kg. aprox.

Piece measure: 600x150x100 mm 300x145x100 mm

Pieces per box: 1 unit

Box weight: 6,875 Kg. aprox. 6,875 Kg. aprox.

2 units

Boxes per pallet: 100 boxes 64 boxes

# **NUTRITION FACTS**

Serving size: 100 g
Energy: 131,5 Kcal / 551,1 kJ
Fat: 6,2g
whereof saturated: 2,5g
Carbohydrate: 1,2g
whereof sugars: 0,7g
Proteins: 17,6q



### **DESCRIPTION**

Complete bone meat piece (complet or in halfs) perfect to be sold at Butcheries (the steaks need to be cut with machine). The meat comes from pork chop section, which we add our characteristic smoked bouquet from MRM



## **ADVANTAGES / ATTRIBUTES**

- High meat percentage on the final product (个85%)
- Sweet natural smoked with beech wood, giving to the product a juiciness and softness taste
- Low in calories product, with a minimum sugar quantity on its manufacture



## **CONSUMPTION / PAIRING**

Saxony pork chop is very usual to be introduced in hotpot recipes. Thanks to its German origin, it uses to go with cabbage and other vegetables. Also it's perfect for being fry in a pan or baked in a oven

# **EXPIRATION DATE / STORAGE & TRANSPORT**

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



# Saxony Pork Chop without backboneless











#### **INGREDIENTS**

Pork chop (87%), water, salt, sugar spices, stabilizers (E-450, E-451, E-452), mulsifier (E-407, E-415), antioxidant (E-301), preservative (E-250).

### LOGISTIC

COMPLETE DIVIDED Piece weight: 5,7 Kg. aprox. 2,85 Kg. aprox. Piece measure: 550x150x110 mm 275x150x120 mm

Pieces per box: 2 units 1 unit 6,07 Kg. aprox. Box weight: 6,06 Kg. aprox.

Boxes per pallet: 100 boxes 64 boxes

### **NUTRITION FACTS**

Serving size: 100 g Energy: 131,5 Kcal / 551,1 kJ Fat: 6,2q whereof saturated: 2,5q Carbohydrate: 1,2q whereof sugars: 0,7g Proteins: 17,6g Salt: 2,75q



### **DESCRIPTION**

From MRM we eliminate the pork chop backboneless in order to create a product which it could be cut with a simple knife as weel as with a butchery machine. The meat comes from pork chop section, which we add our characteristic smoked bouquet



## **ADVANTAGES / ATTRIBUTES**

- High meat percentage on the final product (个85%)
- Sweet natural smoked with beech wood
- Easy product handling thanks to the backboneless removal
- · Low in calories product, with a minimum sugar quantity on its manufacture



## **CONSUMPTION / PAIRING**

Saxony pork chop is very usual to be introduced in hotpot recipes. Thanks to its German origin, it uses to go with cabbage and other vegetables. Also it's perfect for being fry in a pan or baked in a oven

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