

Semi-boned Serrano Cooked Shoulder

Complete piece without the bone and with the leg



Lactose free



Starch free



Egg free



Gluten free



INGREDIENTS

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: 6 Kg. approx.
Piece measure: 450 x 220 x 150 mm
Pieces per box: 1 unit
Box weight: 6,45 Kg. approx.
Boxes per pallet: 60 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 126,5 Kcal / 530 kJ

Fat: 5,9g

whereof saturated: 2,1g

Carbohydrate: 1g

whereof sugars: 18,3g

Proteins: 18,5g

Salt: 2,1g



DESCRIPTION

Pork shoulder piece, semi-boned, keeping the leg in order to show it in the detail counter. Possibility of cutting by hand (knife) or using a butchery machine. Bigger juiciness and intense flavor than ham slices, without fat



ADVANTAGES / ATTRIBUTES

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



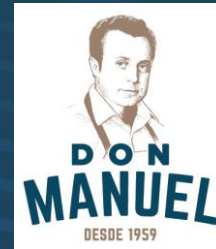
CONSUMPTION / PAIRING

Perfect to be tasted as a “tapa” when the product is cut by hand with knife, or using a butchery machine creating big slices for placing at sándwiches, as a snack...

Ready to it or heating with olive oil + sweet pepper

EXPIRATION DATE / STORAGE & TRANSPORT

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



Boneless Serrano Cooked Shoulder

Complete piece without the bone and the leg



Lactose free



Starch free



Egg free



Gluten free



INGREDIENTS

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: 4,9 Kg. approx.
Piece measure: 240 x 210 x 130 mm
Pieces per box: 1 unit
Box weight: 5,15 Kg. approx.
Boxes per pallet: 110 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 126,5 Kcal / 530 kJ

Fat: 5,9g

whereof saturated: 1,8g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 18,3g

Salt: 2,1g



DESCRIPTION

Pork shoulder completely boneless, ready to be cut by machine. Perfect to be sold as 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...)

EXPIRATION DATE / STORAGE & TRANSPORT

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