



Smoked Mortadella

Complete piece, to be served in retailer



Egg
free



Gluten
free

INGREDIENTS

Pork meat (67%), water, pork fat, potato starch, salt, dairy protein, spices, vinegar, sherry wine, garlic, ferments, stabilizers (di-, tri-, poliphosphates and carra-geens), emulsifiers (sodium lactate and modified starch), sugar, colorant (cochineal carmine), antioxidant (ascorbate acid, sodium ascorbate), preservative (sodium nitrate).

LOGISTIC

Piece weight: 3,2 Kg. aprox.
Piece measure: 310 x 130 x 130 mm
Pieces per box: 2 unit
Box weight: 6,80 Kg. aprox.
Boxes per pallet: 80 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 276,6 Kcal / 1146 KJ

Fat: 23,3g
whereof saturated: 8,8g

Carbohydrate: 5,1g
whereof sugars: 0,5g

Proteins: 10,6g

Salt: 2,2g



DESCRIPTION

Everything has a beginning and, in the case of MRM, our Mortadella was the start of our course. To develop the product we only work with pork select meat (forearm and sirloin). With this raw material we add fat, spices and sherry wine, together with a sweet natural smoked with beech wood



ADVANTAGES / ATTRIBUTES

- The smoked touch improves the product flavor and increases its expiry date (natural conservative)
- We use only select meat parts (nothing about depreciated meat, just exclusive pieces)
- A sweet “bouquet” thanks to sherry wine as ingredient



CONSUMPTION / PAIRING

Mortadella is always associated to children's food, in a sandwich for snacks or breakfast, thanks to its energetic contribution. Also it's a perfect product to be sliced in cubes and be served as a “tapa” together with an appetiser

EXPIRATION DATE / STORAGE & TRANSPORT

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