

Smoked Turkey Breast Complete piece, with a "butterfly" shape











INGREDIENTS

Turkey breast (98%), salt, sugar spices, stabilizers (tri-, di-, poliphosphatos), aroma, flavor enhacer (E621), antioxidant (sodium ascorbate), ferment, preservative (sodium nitrite) and natural smoke

LOGISTIC

Piece weight: 3 Kg. aprox.

Piece measure: 275 x 240 x 130 mm

Pieces per box: 1 unit Box weight: 3,10 Kg. aprox. Boxes per pallet: 140 boxes

NUTRITION FACTS

Serving size: Energy: 96 Kcal / 408 KJ

Fat: 1.4a

whereof saturated: 0,4q

Carbohydrate: 1,4q

whereof sugars: 0,9g

Proteins: 21,4g Salt: 2q

100 g

DESCRIPTION

As we know, turkey meat is a little bit tasteless. So at MRM we introduce into our customers our Smoked Turkey Breast. Using the smoke as a favor enhacer, we obtain a characteristic bouquet and also we could keep the product with this natural preservative



ADVANTAGES / ATTRIBUTES

- A sweet smoke touch which balance and give more juiciness to the turkey meat
- A complete piece, not using cuts or recovered meat
- High provide protein



CONSUMPTION / PAIRING

The use of natural smoke with the turkey meat transforms the texture and the characteristic flavor of this reference. We suggest to share the product with a sparkling wine, which balances the smoking power, either sándwiches or just together with other cold meat products in a platter

EXPIRATION DATE / STORAGE & TRANSPORT

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