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NATURAL SELECTION

Choice fresh meat ✿ Eve cut
Firm, compact consistency

Pickled Extra Loin

- ✦ Noble cuts.
- ✦ Very even cut.
- ✦ Delicate aroma.
- ✦ Mild flavour (low in salt).
- ✦ Compact consistency to the touch.

PICKLED EXTRA LOIN

Pickled Extra Loin is made from noble cuts of fresh loin of pork from white pigs of the DUROC breed.

The quality of the fresh meat is vital for obtaining this product. The meat is salted and pickled in natural spices and before packing it is left marinating so as to get the ideal penetration of its ingredients.

The product's bright pink colour gives it a fresh, natural appearance. It has characteristic aromas and taste as a result of its careful, traditional processing and we should highlight its high nutritional value and the fact that it is easy to use, making it an indispensable product in modern cuisine.

VARIETIES



✗ PICKLED EXTRA LOIN PIECE

Ingredients: Extra Loin of pork, water, salt, garlic, paprika, dextrose, paprika extract (E-160c), antioxidants (E-316) and preservatives (E-250 and E-252). **Weight:** Whole pieces of approx. 3 kilos, half pieces of approx 1,5 kilos and 1/4 pieces of approx 750 grs. **Presentation:** Boxes of 2 whole pieces, 4 half pieces and 12 1/4 pieces, vacuum-packed. Individual pieces.

Serving tips:

Pickled Extra Loin must be stored in a refrigerator at between 2°C and 5°C. It should be cut on a slicer or with a good, sharp kitchen knife, with a good, fast slicing motion making slices 3 - 4 cm thick. If fried the oil must be hot and the meat fried quickly to avoid it becoming dry.

Consumption:

Pickled Extra Loin is perfect grilled, barbecued or cooked in the oven, in mixed platters, rolls ... and in cooking in general.



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TECHNICAL SPECIFICATIONS PICKLED EXTRA LOIN

DESCRIPTION

PRODUCT

REFERENCE	DENOMINATION	EAN	PACK	PIECES	KEEP CONDITIONS	PIECES/CASE	WEIGHT/CASE	CASES	CASES/LAYER	BOXES/PALLET	WEIGHT/PALLET
7230	Fresh Pickled Extra Loin Whole Piece	8423610072303	Vacuum packaged	3 kgs. approx.	Keep between 2-5 °C	2	6 kgs. approx.	640*195*80 mm	5	40	240 kgs. approx.
7330	Fresh Pickled Extra Loin Half Piece	8423610073301	Vacuum packaged	1.5 kgs. approx.	Keep between 2-5 °C	4	6 kgs. approx.	640*195*80 mm	5	40	240 kgs. approx.
7335	Fresh Pickled Extra Loin 1/4 Piece	8423610073350	Vacuum packaged	750 grs. approx.	Keep between 2-5 °C	12	9 kgs. approx.	640*195*80 mm	5	40	360 kgs. approx.

INFORMATION

PIECES

WEIGHT/PIECE	BEST BEFORE	KEEP CONDITIONS	PIECES/CASE	WEIGHT/CASE	CASES	CASES/LAYER	BOXES/PALLET	WEIGHT/PALLET
3 kgs. approx.	2 months	Keep between 2-5 °C	2	6 kgs. approx.	640*195*80 mm	5	40	240 kgs. approx.
1.5 kgs. approx.	2 months	Keep between 2-5 °C	4	6 kgs. approx.	640*195*80 mm	5	40	240 kgs. approx.
750 grs. approx.	2 months	Keep between 2-5 °C	12	9 kgs. approx.	640*195*80 mm	5	40	360 kgs. approx.

