Pluma Flank Steak 10/2.1lb

Pluma Iberica.

PRODUCT OF SPAIN.

55600

- FROZEN SAVORY
  - MEATS
    - IBERICO PORK

Product Description

- It is a piece a piece of pure iberian pi gmeat consisting solely of the thoracic rhomboid muscle.

Pack and Case Specifications

Pack Net Weight	Packs per Case	Units per Pack
0.95Kg	10	10

Case Size (LxWxH)	Case Cube	Case Gross Weight	Cases per Pallet
15.5"x 11.6"x 6"	0.62ft3	22.05lb	80 (8/10)

Ingredients

Pluma Iberica.

Allergens

NONE.

Cooking Directions

Oven.
Pre-heat the oven at 200°C and keep the meat inside for about 20 minutes. The cooking time depens on the recipe. As a general rule: the Iberico meat is a red meat and therefore does not have to be overcooked.

Physical

Consistency: firm and compact.
Morphology: triangular.

Organoleptic

Color: dark red.
Flavor:Juicy and distinctive.

Certificates and Claims

GLUTEN FREE.

Storage and Shelf Life

Shelf life: 548 days from date of manifacture, as long as the storage raccomendations are followed.
Storage: Keep frozen, -0.4 F°.

Nutrition

Nutrition Facts
Serving Size (100g)
Servings Per Container

Amount Per Serving

Calories 150 Calories from Fat 45

% Daily Value*

Total Fat 5g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 30g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

UPC code

8 43701 39358 0

revised 07-Oct-16

11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094
TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886
WWW.WHITETOQUE.COM