



# Presa Shoulder Steak 16/1.4lb

## Presa Iberica.

PRODUCT OF SPAIN.

55601

- ▶ FROZEN SAVORY
- ▶ MEATS
- ▶ IBERICO PORK

### Product Description

- It is a piece of pure iberian pig meat consisting solely of serratus muscles of ventral thorax and cervical spine.



### Pack and Case Specifications

Pack Net Weight

0.65Kg

Packs per Case

16

Units per Pack

16

Case Size (LxWxH)

15.5"x 11.6"x 6"

Case Cube

0.62ft<sup>3</sup>

Case Gross Weight

22.05lb

Cases per Pallet

80 (8/10)

### Ingredients

Presa Iberica.

### Physical

Consistency: firm and compact.  
Morphology: cylindrical.  
Weight: 1.2lb - 1.5lb.

### Nutrition

#### Nutrition Facts

Serving Size (100g)	
Servings Per Container	
Amount Per Serving	
Calories 150	Calories from Fat 45
% Daily Values*	
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 diet of other people's secrets. 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 30g	35g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	30g	375g
Dietary Fiber	25g	30g

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

### Organoleptic

Color: dark red.  
Flavor: Juicy and distinctive.

### Allergens

NONE.

### Cooking Directions

**Oven.**

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

### Certificates and Claims

GLUTEN FREE.

### Storage and Shelf Life

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

### UPC code

