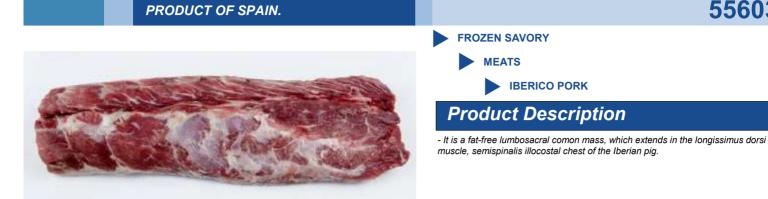


Lomo loin 6/3lb

Lomo Iberico.

55603



Pack Net Weight 1.35Kg		icks per Case	Units	per Pack
		6	6	
<u>Case Size (LxWxH)</u>	Case Cube		Case Gross Weight	Cases per Pallet
15.5"x 11.6"x 6"	0.62ft3		19.84lb	80 (8/10)
Ingredients			Physical	Nutrition
erico pork Loim.			onsistency: firm and compact. lorphology: cylindrical. /eight: 2.6lb - 3.3 /lb. Servings Per Container Arount Per Serving	
				Calories 150 Calories from Fat 45
				5 Daily Value Total Fat 5g 89
			Organoleptic	Saturated Fat 2g 109 Trans Fat 0g
			Color: dark red. Flavor: juicy and distinctive.	Cholesterol 50mg 179 Sodium 0mg 09 Total Carbohydrate 0g 09
				Dietary Fiber 0g 0%
Allergens				Sugers Og
Allergelis				Protein 30g
NONE.				Vitamin A 0% • Vitamin C 0%
				Calcium 2% Iron 4% "Percent Daily Values are based on a 2 000 calces
Cooking Directions			Certificates and Claims	
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.		ng time	GLUTEN FREE.	Tatal Fat Least Tata ESg. 50g Salurated Fat. Cost Tata Storag. 300mg Bondum Least Tata. 240mg Tatal Carbonychate Datar View. 25g. 30g Cataran partiant. Fat 9 - Carbonychate 4 - Proteix 4
			Storage and SI	helf Life UPC code

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

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