



# Carre Pork Rack 10/2.2lb

## Carre Iberico

PRODUCT OF SPAIN.

55605



FROZEN SAVORY

MEATS

IBERICO PORK

### Product Description

- This cut has no intramuscular fat and is characterized by their pale pink flesh. Its wide variety of preparation places it as one of the favorites among people who include pic meats in their diet.

### Pack and Case Specifications

Pack Net Weight

1Kg

Packs per Case

4

Units per Pack

10

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

Rack of Iberico Pork.

### Physical

Consistency: firm and compact.  
Morphology: irregular.

### 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 2,000 calories. 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

Tender and juicy piece of pork, with infiltration of fat.

### 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

