



Shoulder Blade 12/1.76lb

Secreto Iberico Extra.

PRODUCT OF SPAIN.

55606



- ▶ FROZEN SAVORY
- ▶ MEATS
- ▶ IBERICO PORK

Product Description

- It is a piece of pure iberian pig meat consisting of the latissimus dorsi muscle that can or can't be accompanied by tissues of cutaneous facial muscles.

Pack and Case Specifications

Pack Net Weight

0.8Kg

Packs per Case

12

Units per Pack

12

Case Size (LxWxH)

15.5"x 14.57"x 6.1"

Case Cube

0.80ft3

Case Gross Weight

22lb

Cases per Pallet

72 (8/9)

Ingredients

Shoulder muscle.

Physical

Consistency: firm and compact.
Morphology: triangular.
Size: variable, within limits defined.

Nutrition

Nutrition Facts

Serving Size (100g)	
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 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 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	350g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Organoleptic

Color: Deep red.
Taste: juicy and distinctive.

Allergens

NONE.

Cooking Directions

Grill

The Iberico pork shoulder is a delicious meat cut. Cook on the grill and add only a few salt to obtain the juiciest and most flavorful pork meat ever. However, it can be prepared in many different ways.

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

