



# Spare Ribs 5/2.4lb

# Costillas Ibericas.

PRODUCT OF SPAIN.

55607



FROZEN SAVORY

MEATS

IBERICO PORK

## Product Description

- It is a piece of pure iberian pig meat consisting of 14 thoracic vertebrae with their corresponding ribs and the sternum bone base.

## Pack and Case Specifications

Pack Net Weight

1.09Kg

Packs per Case

5

Units per Pack

5

Case Size (LxWxH)

15.5"x 14.57"x 6.1"

Case Cube

0.80ft3

Case Gross Weight

13.2lb

Cases per Pallet

72 (8/9)

## Ingredients

Pork Spare Ribs.

## Physical

Consistency: firm and compact.  
Morphology: rectangular.  
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

Oven/Grill

The Iberico pork ribs in the oven or grilled is a healthy and perfect way to cook this meat cut.

## 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

