



# Diaphragm 11/1.76lb

## Diafragma Iberico.

PRODUCT OF SPAIN.

55608



FROZEN SAVORY

MEATS

IBERICO PORK

### Product Description

- It is a very long piece of pure iberian pig meat only consisting of iliocostal muscle. It is attached between the spine and the loin.

### Pack and Case Specifications

Pack Net Weight

0.8Kg

Packs per Case

11

Units per Pack

11

Case Size (LxWxH)

15.5"x 14.57"x 6.1"

Case Cube

0.80ft3

Case Gross Weight

22lb

Cases per Pallet

80 (8/10)

### Ingredients

Iberico pork diaphragm.

### Physical

Consistency: firm and compact.  
Morphology: elongated.  
Size: about 6-8" length.

### 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

Taste: juicy and distinctive.

### Allergens

NONE.

### Cooking Directions

Oven

Piece of meat cooked with potatoes or vegetables and seasoned with spices and salt.

### 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

