



## ACORN-FED IBERIAN LAGARTO CUT

### Ingredients

FISAN's acorn-fed Iberian lagarto cut is 100% natural.

### Description

This meat cut is a long and thin piece taken from the acorn-fed Iberian pork, and it is located between the ribs and the loin.

### Presentation

Approximate weight of each piece: 0.050 kg (0.11 lb)

Packaging type: vacuum-packed

Packaging thickness: extrusion vacuum 166 µm

Packaging and wrapping: cardboard box measuring 620x255x130 mm

Box weight: ≈ 10 Kg (22 lb)

### Conditions of conservation

Shelf life:

8 days or alternatively 24 months after deep-freezing.

'Best before' date: check the label on the bag.

Storage recommendations: store at a temperature between 0 and 7°C or at -18°C if stored in a deep-freeze.

### MICROBIOLOGICAL ANALYSIS

(RESULTS)

pH	6,5
WATER ACTIVITY	0,98
ENTEROBACTERIA	< 1 CFU/cm2
AEROBES	< 10 CFU/cm2
SALMONELLA	Absence CFU/25 g
MOULDS AND YEASTS	< 10 CFU/cm2
STAPHYLOCOCCUS AUREUS	< 10 CFU/cm2
FAECAL COLIFORM	< 10 CFU/cm2

**FISAN**

Certified by CALICER PI/0163/04



Allergens: It does not contain allergens.