

## ACORN-FED IBERIAN SHOULDER PRESA CUT

### Ingredients

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

### Description

The acorn-fed pork cut known as presa is taken from the upper shoulder of the Iberian pig. Due to its round shape, it is also called bola, the Spanish word for 'ball'. As the piece with the most intramuscular fat marbling, it is extremely juicy and flavourful. The cut itself is located above the pork's shoulder.

### Presentation

Approximate weight of each piece: 0.700 kg (1.54 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.

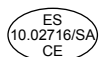
### MICROBIOLOGICAL ANALYSIS

(RESULTS)

pH	5,9
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.