



ACORN-FED IBERIAN PORK SECRETO CUT

Ingredients

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

Description

This piece, formed by muscle fibres and fat marbling, comes from an acorn-fed Iberian pig. It has the shape of a flat fan and is located in the area next to the fat that covers the section of the loin closest to the head.

Presentation

Approximate weight of each piece: 0.500 kg (1.10 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	6,1
WATER ACTIVITY	0,96
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.