



**100 % NATURAL IBERICO BELLOTA SALCHICHON FINE GASTRONOMY
WITH BLACK TRUFFLE**

Ingredients

Iberico pork meat and fat, sea salt, black truffle (*Tuber melanosporum* 1 %), spices mix and natural aroma.

Organoleptic characteristics

Colour: purple-redish iberian pork meat.

Flavour: smooth.

Smell: cured.

Aspect: consistent sausage.

Packaging type

Vacuum-packed whole piece. Vacuum-packed halves. Sliced and vacuum-packed in sachets (80 g/100 g).

Weight per unity

Between 1,200 kgs and 1,500 kgs.

Minimal curation

120 days.

Shelf life

3 years from packing date/ 1 year for packed and sliced

Best before date

Once the bag is open.

Storage conditions

Store in a cool and dry place.

Allergens

No allergens.

NUTRITION FACTS

(Referring to 100 g)

| | |
|------------------------|----------|
| ENERGY (kJ/kcal) | 1828/441 |
| FATS (g) | 35 |
| of which saturated (g) | 14 |
| CARBOHYDRATES (g) | 2,7 |
| of which sugars (g) | 0 |
| PROTEIN (g) | 28 |
| SALT (g) | 3,2 |

Whole piece product code: B131GRN1

Sliced product code: B131GR1L

