



IBERICO BELLOTA SALCHICHON WITH BLACK TRUFFLE ALTA GASTRONOMIA 100 % NATURAL

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

