



IBERICO BELLOTA FUET 100% NATURAL

Ingredients

Pork meat and fat, sea salt, sugar, natural flavouring and black pepper.

Organoleptic characteristics

Colour: purple-redish iberian pork meat.

Flavour: smooth.

Smell: cured.

Aspect: consistent sausage.

Packaging type

Vacuum-packed whole piece.

Weight per unit

Between 0,200 kgs and 0,400 kgs.

Minimum curing time

120 days.

Shelf life

3 years from packing date.

Best before date

Once the package is opened.

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: B151FN10

