

100% IBERICO ACORN-FED LOIN TUBE

LOMO DE BELLOTA 100% IBÉRICO TUBO

Product of Spain Producto de España





Nutrition Facts Serving Size 1 oz / 28 g Amount per serving Calories 90 Calories from fat 60 % Daily Value Total fat 7g 11% Saturated fat 3g 15% Trans fat 0g 0% Cholesterol 25mg 8% Sodium 560mg 23% Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Sugars 0g 0% Protein 9g 18% Vitamin A 0% Calcium 0% Vitamin C 0% Iron 2% *Percent Daily Values are based on a 2.000 calorie diet.

DESCRIPTION

ALL NATURAL. GLUTEN FREE. LACTOSE FREE. NO NITRATES OR NITRITES ADDED.

This loin has been made from the finest cut of a 100% Iberico pig, a native breed from Spain. During the Montanera season (from October through February), this pig doubles its weight eating acorns and grass. Making it the finest and most prestigious pig in the world. The result is a delicious loin with a great marbling seasoned with a mild pimenton.

Half piece (1,1 LB aprox) in elegant packaging.

CURED FOR 70 days using artisanal methods in La Alberca, Spain, a Natural Reserve declared a World Heritage.

INGREDIENTS

100% Iberico pork acorn-fed loin, salt, pimenton, garlic.



CASES PER PALLET 153 **GROSS CASE WEIGHT** 6.04 LBS CASE MEASUREMENTS 14.57D X 12.28L X 3.15W SHELF LIFE 14 MONTHS STORAGE KEEP IN A COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT.

| ITEM # | DESCRIPTION | UPC CODE | PACK SIZE |
|--------|----------------------------------|--------------|-----------|
| F05025 | 100% Iberico acorn-fed Ioin TUBE | 818003011936 | 4 x case |



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