



MONTE NEVADO®



LOMO

Others - REF: LG

This sausage is made with meat from our Mangalica pigs, raised in the Hungarian steppe with vegetable feed and fruit feed produced by the farmers who raise them. The Mangalica pig lives on rustic farms, with straw beds and ample spaces to roam.

To make this sausage, the traditional Castilian recipe is followed, seasoning the meat with spices and allowing it to mature for 70 days.

Technical sheet

LOMO

Product description

MANGALICA LOIN

Ingredients:

Mangalica pork loin, salt, spices, dextrose, antioxidant (E- 316), preservatives (E-250, E-252), color preservative (E-160c)



Nutrition facts (per 100 g.)

Energetic value:	1322 KJ / 316 kcal
Fats:	16 g
Saturated fatty acids:	4,64 g
Carbohydrates:	1 g
Sugars:	0,5 g
Protein:	42 g
Salt:	4 g

Microbiological characteristics

Escherichia coli:	< 100 ufc/g
Staphylococcus aureus:	< 100 ufc/g
Salmonella - Shigella:	Ausencia / 25g
Sulphite-reducing clostridia:	< 100 ufc/g
Listeria monocytogenes:	Ausencia / 25g

Storage conditions: Keep refrigerated

Used by: 180

Traceability system: Barcode of individual piece selection

EAN code: 8437003604270

Packaging information

Packaging:

Logistic information

Weight(g.)/unit:	1.000 g
Units per case:	5
Case dimensions (length, heigth, width):	70.00 x 15.00 x 15.00

Physical and Chemical Characteristics

Moisture SD: 55% g

Moisture gradient:

Water Activity:

pH:



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www.montenevado.com