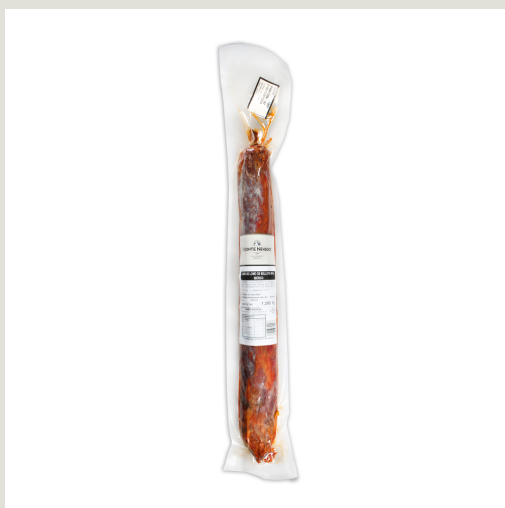




MONTE NEVADO®



LOMO

Others - REF: LIX

This sausage is made with meat from our 100% Iberian pigs fed with acorn during the “montanera” on the farms that Monte Nevado manages in the pastures of Los Pedroches -Córdoba province- and Extremadura.

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

Technical sheet

LOMO

Product description

ACORN FED 100% IBÉRICO CURED LOIN.

Ingredients:

Iberico pork loin, salt, garlic, paprika, spices, sugar, dextrose, antioxidant (E-301), preservative (E-250 y E-252), stabiliser(E-331 iii).



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
Lysteria monocytogenes:	Ausencia / 25g

Storage conditions: Keep refrigerated

Used by: 180

Traceability system: Barcode of individual piece selection

EAN code: 8437003604577

Packaging information

Packaging:

Logistic information

Weight(g.)/unit:	1.200 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:



MONTE NEVADO®

www.montenevado.com