

**Acorn-Fed 100% Iberico Lomo Sliced**

DATE: 01/14/2022

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**Acorn-fed 100% Iberico
Lomo Sliced**

Cured raw cold cut,
made with
ileo-spinal and longissimus
muscle from
Iberico pork, marinated and
stuffed in artificial casing
which has undergone a healing
process properly.

Raw material

From Acorn-fed 100% Iberico
pigs. According to Royal Decree
4/2014, January 10th, on quality
regulations for Iberico meat,
ham, shoulder ham and loin.

Organoleptic features

Firm and
compact consistency, cylindrical
slightly flattened shape.
Absence of
strange elements, or non typical
colors or odors

**AVERAGE NUTRITIONAL VALUE PER 100g**

Energy value	1609,19	kJ
	383,14	Kcal
Fat	26,81	g
Of which saturated	6,59	g
Carbohydrates	<0,1	g
Of which sugar	<0,1	g
Protein	35,46	g
Salt	3,57	g

- Format: Sliced

- Ingredients: 100% Ibérico Bellota pork lomo (98%), common salt (2%), Sugar (<0,1%), Spices, garlic, Antioxidant E-301 and preservatives (E-252) and (E-250).

- Packaging used: Polyethylene bag suitable for food use.

- Storage and distribution conditions:

Vacuum packed: Keep refrigerated (0° to 7°C)

- Use instructions: Can be generally consumed except in case of medical prescription. Open 1h before the consume. Non eatable tripe. Once opened, consume within 24h

- Shelf life: Consume preferably before 1 year and a half before the curation process

- Batched: Manufacturing date, 6-digit numbering (ddmmaa):

- Labelling: Product denomination, batch, best before date, net weight, barcode, method of conservation, nutritional table, packaging date (optional), health registration and company name

- Sale: Direct sale to final consumer

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MICROBIOLOGICAL FEATURES

Clostridium sulphite-reductors <100ufc/g

Listeria monocytogenes Absent in 25 g

Salmonella spp. Absent in 25g

PHYSICOQUEMICAL FEATURES

PARAMETER	ACCEPTANCE LIMIT
aw	<0,92
Nitrite	Máx. 100 ppm
Nitrate	Máx. 250 ppm