



TECHNICAL SHEET Nº 17

Rev. 0

Acorn-Fed 100% Iberico Morcón

DATE: 01/14/2022

Page 1 of 2

Acorn-fed 100% Iberico Morcón

Cured raw cold cut, made with lean and fat from Iberico pork, marinated and stuffed in natural casing which has undergone an adequate curing process

Raw material

From Acorn-fed 100% Iberico pigs.

Organoleptic features

Firm and compact consistency,
Absence of foreign elements,
colors or typical odors



AVERAGE NUTRITIONAL VALUE PER 100g		
Energy value	1980,90	kJ
	471,64	Kcal
Fat	41,63	g
Of which saturated	9,10	g
Carbohydrates	<0,1	g
Of which sugar	<0,1	g
Protein	24,24	g
Salt	2,26	g

- Format: Whole Piece

- Ingredients: Lean and head of pork loin, salt, paprika, garlic, MILK protein, MILK powder, dextrin, dextrose, antioxidant (E-392), preservatives (E-250 and E-252), acidity corrector (E-331 iii) and coloring (E-160c).

- Applied treatment: Trimming, profiling, refrigeration, salting, post-salting, drying and maturation processes.

- Packaging used: Polyethylene bag suitable for food use.

- Storage and distribution conditions:
Keep in a cool and dry place, protected from direct light.

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

- Shelf life: Consume preferably before 1 year

- 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: Sale in bulk or to other processing industries or direct sale to final consumer

Comentado [MR1]: Ficha español revisar



TECHNICAL SHEET Nº 17

Rev. 0

Acorn-Fed 100% Iberico Morcón

DATE: 01/14/2022

Page 2 of 2

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