



## BELLOTA IBERICO PORK FUET



### *The only bellota Iberico Fuet*

Fuet prepared with **Iberico** lean pork trimmings and fats, chopped very finely, seasoned with spices **selected** and cased in **natural lamb casings**. The preparation of our acorn-fed Iberico Fuet follows the tradition of the sausage makers, with a **unique starting material**, selected **Iberian pork** meats.

Thus, we obtain a **high-end** product in terms of both organoleptic properties (**aroma and flavour**) and health (the Iberico pork fat is heart-healthy and rich in natural antioxidants).

**CHARACTERISTICS:** Cased in edible natural lamb casings, and packaged in perforated flow-packs that allow this top product to breathe naturally. It is normally consumed in thick slices, cut on the diagonal, without removing the casing.

**CURING:** 35 days.

#### LOGISTICS:

PRODUCT	UT. CARTON	EAN
BELLOTA IBERICO PORK FUET	20 uds.	8436034853244