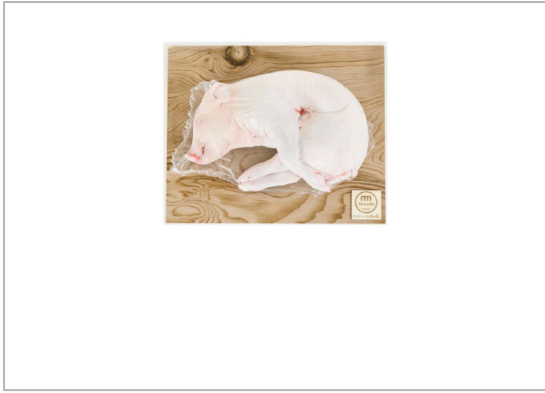


1101303 - Cochinillo Blanco



Tabladillo follow special plans to guarantee our animal welfare and prevent stressful conditions, so as to get tenderer, tastier meat. Our farms are large, with up to 20% more space per animal than required by European regulations. The sows have a longer inter-pregnancy interval than the required minimum, so that the can relax and rest.



MARKETING

Carcass weight range from 3 to 7 kg, the most frequent weight range being from 3.8 to 5.8 kg. This specific weight range 3.8 to 5.8 kg is the one approved by Cochinillo de Segovia Quality Brand, as the optimum.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
BLA501		10818003012541		1/13.5 LB			
Brand		Brand Owner		GPC Description			
Tabladillo		Marx Meat		Pork - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
14 LBR	13.5 LBR	Yes	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
17 INH	12 INH	4 INH	0.47 FTQ	19x05	581 Days	-5 FAH / -2.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

1 month if refrigerated and vacuum packed. 2 years if frozen adn cauum packed---UNIT UPC: 10818003012541---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cochinillo

Tabladillo

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PREPARATION & COOKING SUGGESTIONS

Cook thoroughly.

SERVING SUGGESTIONS

Cook thoroughly.

MORE INFORMATION