

# 501910 - Uncured Lomo Sliced



FORMAT: SLICED IN PLASTIC MAP TRAY. A delicious and delicate cured and dried pork loin. We use a wet brine with white wine, fresh herbs, garlic, aromatics and spices, and let this loin cure for 10 days. We then cover the loin with Spanish Pimenton and orange zest and allow it to cure for up to eight weeks. It has a soft delicate taste and pairs beautifully with most white w...



## MARKETING

Delicate cured pork loin brined with white wine, herbs, garlic, and spices. Coated in Spanish Pimentón and orange zest, cured for 8 weeks. Soft, refined flavor pairs beautifully with white wines, pilsners, and soft-ripened cheeses.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
50191		00850068750191		10/2 OZ			
Brand		Brand Owner		GPC Description			
Spotted Trotter		The Spotted Trotter		Pork - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
2.125 LBR	1.25 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.25 INH	6 INH	6.25 INH	0.22 FTQ	21x09	243 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

## HANDLING SUGGESTIONS

Chilled---UNIT UPC: 850068750191---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

## Nutrition Facts

2 Servings per container	
<b>Serving Size</b>	<b>28 grams</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>30</b>
% Daily Value*	
<b>Total Fat</b> 1.5 g	<b>2%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 10 mg	<b>3%</b>
<b>Sodium</b> 460 mg	<b>20%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 1 g	
Includes 1 g Added Sugars	<b>1%</b>
<b>Protein</b> 3 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.36 mg	2%
Potassium 68 mg	2%

\* 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.

## INGREDIENTS

Pork (Cured with White Wine [fermented grapes, sulfites], Water, Salt, Brown Sugar, Onion, Carrot, Spices, Whole Orange with Peel, Garlic, Cultured Celery Juice Powder, Juniper), Paprika, Orange Zest.

Spotted Trotter

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### PREPARATION & COOKING SUGGESTIONS

This is pre sliced and ready to eat. Best at room temp.

### SERVING SUGGESTIONS

Canapes, Sandwiches, Salads, Pastas, Pizzas

### MORE INFORMATION