



CABECERO IBÉRICO

RAW IBERICO PORK COLLAR

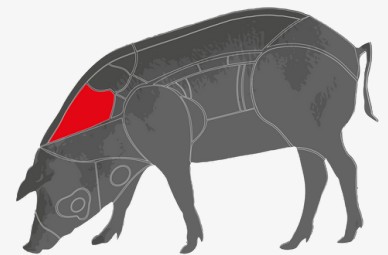
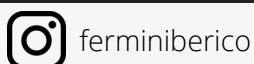
Certified by CALICER PI/0128/03

Muscle used by the pig to move neck and head. Highly appreciated piece because of this juiciness.

Chefs Notes

Extremely well marbled. Roast like traditional shoulder or cut in steaks and grill. Light sauces high in acid or sweet pairs great with all our cuts.

For more information, recipes and pairing suggestions visit www.ferminiberico.com



INGREDIENTS

Raw Iberico pork collar.
ALL NATURAL. GLUTEN FREE. NO GMO.

CONSERVATION

2 years if frozen between 10°F and -11°F (-12 and -24 °C)

**This product is shipped from Spain frozen.*

LOGISTIC

1 unit per packet
*3 - 4 packets per case
Average net weight per case: 6,55 kg (14.4 LB)
Case size (inch) 3 H x 7 W x 25.5 L
140 cases per pallet

**the amount of packets per case may vary from box to box depending on the size of the pieces.*