

#### **Tabladillo**

#### 1101303 - Cochinillo Blanco



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.



#### \* Benefits

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.

Ingredients	▲ Allergens
Cochinillo	Free From:  Specifical control of the control of th

# **Nutrition Facts**

## Servings per Container Serving size

# Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	· %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

<sup>\*</sup> The % Daily Value (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

#### Serving Suggestions

Cook thoroughly.

#### Prep & Cooking Suggestions

Cook thoroughly.



1	Brand	Manufa	acturer
Та	bladillo	Marx	Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
10818003012541	BLA501	1101303	10818003012541		1/1 CT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.6lb	10.6lb	Spain	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	17in	12in	4in	0.47ft3	19x5	475days	-5°F / -2°F





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Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates···	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2∙
Monosodium	Sulphites	Nitrates

0	Additional Images		_

