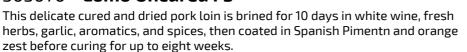


#### **Spotted Trotter**

## 505070 - Lomo Uncured Fs







## \* Benefits

FORMAT: VACUUM SEALED UNSLICED CURED WHOLE MUSCLE. 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 wines and pilsners, and pair perfectly with soft ripened cheeses.

## 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

A Allergens

#### Free From:







### \* 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.

# **Nutrition Facts**

Servings per Container 40 28gs (1oz) Serving size

## Amount per serving **Calories**

**30** 

% Dai	ly Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 460mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugar	1%
Protein 3g	_
	00/
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.36mg	2%
Potassium 65mg	2%

## Handling Suggestions

### Chilled

## Serving Suggestions

Canapes, Sandwiches, Salads, Pastas, Pizzas

## Prep & Cooking Suggestions

Slice or cut to desired size, and ready to eat.

### **Product Specifications**

Manufacturer
The Spotted Trotter

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	50507	505070	90850068750507		1/2.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3lb	2.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12in	6in	6in	0.25ft3	21x8	98days	35°F / 37°F





## **Spotted Trotter**

## 505070 - Lomo Uncured Fs



This delicate cured and dried pork loin is brined for 10 days in white wine, fresh herbs, garlic, aromatics, and spices, then coated in Spanish Pimentn and orange zest before curing for up to eight weeks.

## Nutrition Analysis - By Measure

Calories	30	Total Fat	1.5g	Sodium	460mg
Protein	3	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	1g	Saturated Fat	0g	Iron	0.36mg
Sugars	1g	Added Sugars	1g	Potassium	65mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•		Vitamin D	0mcg	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							

