



Preparation



Ready-to-eat



Best cooked in the oven
or with sauerkraut

Smocked Pork Shank

Character Smoked mildly over beech wood, smoked pork shank gets its spicy taste. This typical south-tyrolean dish is best served with sausages and cabbage.

Ingredients Pork meat, spicy brine (water, salt, dextrose, spices, seasoning, emulsifiers: triphosphate, biphosphate; antioxidants: sodium ascorbate, ascorbic acid; conservants: natrium nitrites.

Conservation Keep in a cold place at max +4 °C and do not expose to direct sunlight.

Shelf life Vacuum packed 40 days, loose 30 days.

Packaging

	1/1 raw vac	1/1 cooked vac
Code	1417	1419
Pieces / Box	8	8
Boxes / Lay	7	7
Lays / Pallet	56	56