



Preparation



Ready-to-eat



Cooked in the oven or in the pan with sauerkraut

Smoked Pig Pin

Character Smoked mildely over beech wood one of the best parts of the pig gets its one-of-a-kind taste. A typical south-tyrolean dish best served with patatos and cabbage.

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

I-39014 Burgstall (BZ)

Packaging

	alte, cooked	1/2 alte, cooked	cooked, port.
Code	1247	1248	1249
Pieces / Box	2	3	20
Boxes / Lay	8	8	8
Lays / Pallet	56	56	56