



BELLOTA IBERICO PORK MORCON



A product typical of the Sierra de Huelva with an extraordinary starting material

Sausages which takes its name from the natural casing used. Our pork loin morcón, typical of the Sierra de Huelva, is a high quality product.

Once the **best lean pork trimmings** have been selected, they are **chopped by hand**, using a knife, so the pieces are regular and thick. Then the meat is seasoned with garlic and paprika and once the mixture has marinated, it is cased in **natural casings** with a large diameter.

CHARACTERISTICS: This sausages has a unique appearance due to its characteristic natural casing with a large diameter. Regarding the curing, as it is of a large calibre, it needs a much longer curing period than other sausages.

CURING: Between 120 and 150 days.

LOGISTICS:

PRODUCT	UT. CARTON	EAN
BELLOTA IBERICO PORK MORCON	From 5 to 7 uts.	8436034851400
SLICED 80 g BELLOTA IBERICO PORK MORCON HAND-SLICED	15 uts.	8436034854579