PIERRO DE CIERVO AL PEDRO XIMENEZ B100 STERILIZED

DATA SHEET:

Composition: Lean deer 20%, concentrated deer cooking broth 16%, pork liver, pork bacon, onion, extra virgin olive oil, mushroom, 3% Muscat grapes, Pedro Ximénez 2% wine, salt, dehydrated egg, pea fiber, caseinate, skimmed milk powder, corn starch, spices, sugar, wheat flour, emulsifiers (E-450i, E-451ii and E-452i), preservatives (E-200 and E-262ii) and antioxidants (E-301, E-331i and E-325). Ingredients of concentrated deer broth: Deer, water, pork liver, wine and spices.

Allergen CONTAINS: MILK, EGG AND GLUTEN.

Expiration: Consume preferably before 18 months.

Conservation: Keep in a cool place. Once opened, keep refrigerated between 0°C and

5°C.

Unit Weight: 100 gr.

Units/Box: 12 units.

Presentation: In 100g glass jars with paper tied with a rubber band.

Description: This deer pate is an exquisite natural emulsion of liver and fresh deer meat,

which provides a meaty softness to the product, with the pairing of a sweet wine, in this case a Pedro Ximénez sherry. Excellent wine that gives the whole its smooth, subtle and fruity aroma. An authentic

gastronomic gem.

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NUTRITIONAL VALUE:

Nutritional	
information	
Average values	Por 100 g
Energetic value	901.1 kJ / 216.8 Kcal
Fat	15.6 g
Of which:	
Saturated	5.7 g
Carbohydrates	8.0 g
Of which:	
Sugars	
	6.6 g
Dietary fiber	1.6 g
Proteins	10.3 g
Salt	2.57 g

Nutritional information per 100g of product: Energy value 901.1Kj / 216.8 Kcal; fat 15.6g, of which saturated 5.7 g; carbohydrates 8 g, of which sugars 6.6 g; food fiber 1.6g; 10.3 g proteins; salt 2.57g.

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LOGISTIC SHEET

Sales unit (cm.)	
High	6,5 cm.
Wide	6,6 cm.
Long	6,6 cm.

Sales unit (weight)	
net weight	100 gr.

Box	
Long	28,5 cm.
High	8 cm.
Wide	22 cm.
weight	2.55 Kg.

