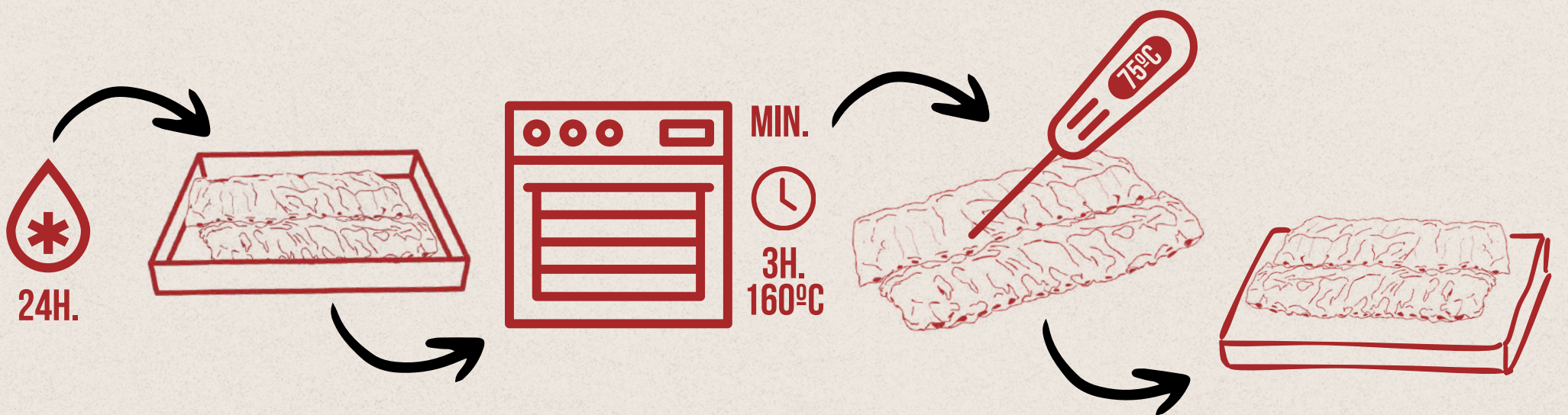


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# COSTILLAR DE CERDO SAZONADO



1. Descongelar previamente durante 24h en su envase original.
2. Quitar del envase y poner sobre bandeja apta para horno.
3. Hornear al menos durante 3h a 160°C hasta obtener un aspecto dorado y superar los 75°C en el corazón del producto.
4. Servir con su mismo jugo o añadir salsa según receta específica.

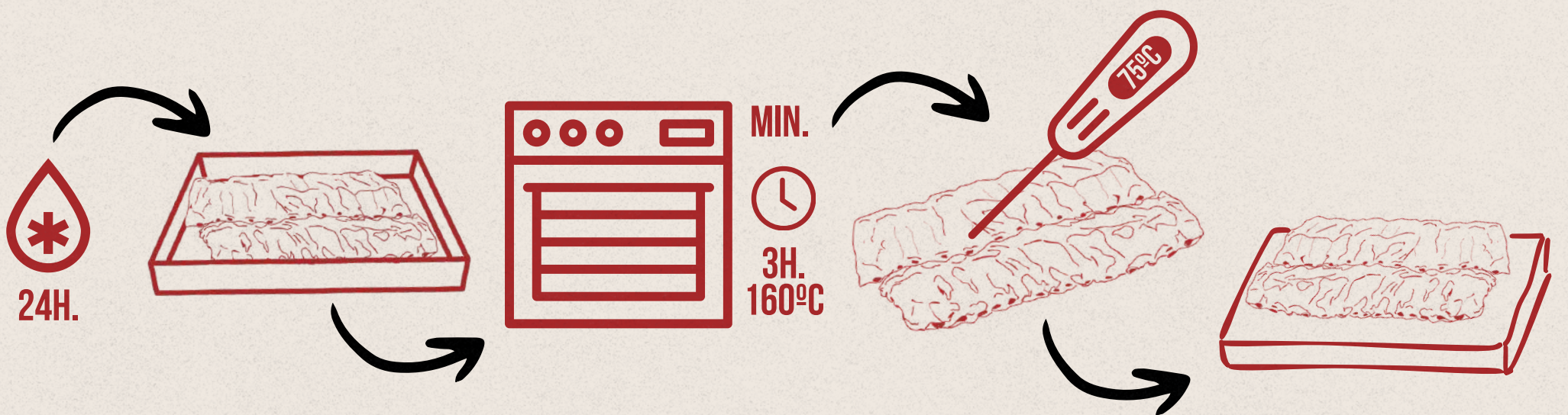
## INGREDIENTES

Carne de cerdo 92%, agua, sal, fibra vegetal, estabilizante (E401), antioxidantes (E331iii, E301), proteína vegetal y aroma.



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# SEASONED PORK RIB



- 1.** Defrost for 24 hours in its original packaging.
- 2.** Remove from the packaging and place on an oven-safe tray.
- 3.** Bake for at least 3 hours at 160°C until golden brown and the core of the product reaches above 75°C.
- 4.** Serve with its own juice or add sauce according to the specific recipe.

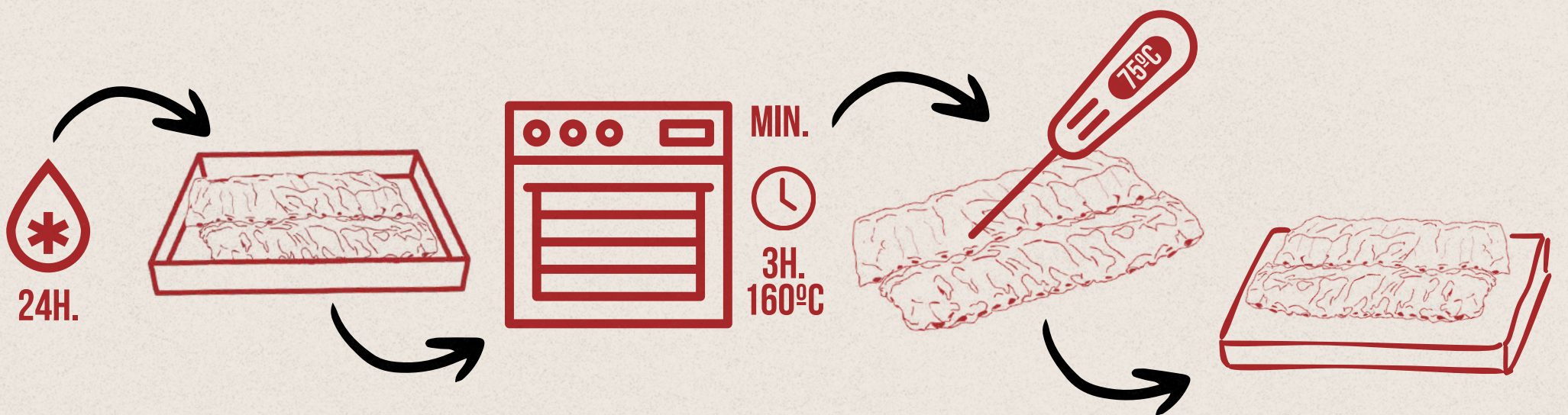
## INGREDIENTS

Pork 92%, water, salt, vegetable fiber, stabilizer (E401), antioxidants (E331iii, E301), vegetable protein and flavoring.



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# CÔTE DE PORC ASSAISONNÉE



- 1.** Décongeler pendant 24 heures dans son emballage d'origine.
- 2.** Retirer de l'emballage et placer sur une plaque allant au four.
- 3.** Cuire au four pendant au moins 3 heures à 160°C jusqu'à ce qu'ils soient dorés brun et le noyau du produit atteint au-dessus de 75°C.
- 4.** Servir avec ses propres jus ou ajouter de la sauce selon le recette spécifique.

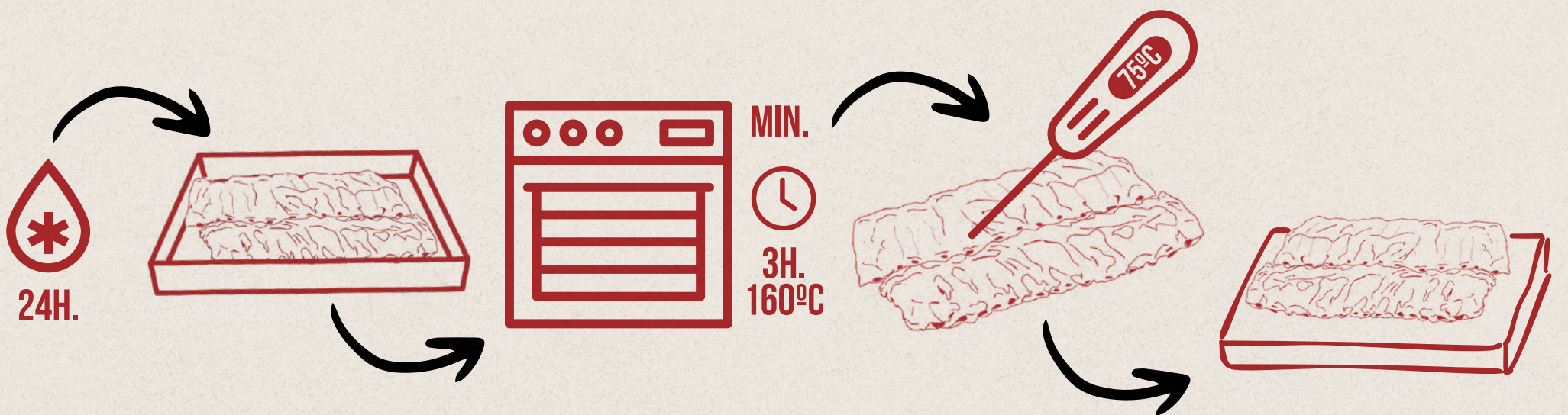
## INGRÉDIENTS

Porc 92%, eau, sel, fibres végétales, stabilisant (E401), antioxydants (E331iii, E301), protéines végétales et arôme.



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# COSTINA DI MAIALE CONDITA



1. Congelare per 24 ore nella confezione originale.
2. Togliere dalla confezione e disporre su una teglia adatta al forno.
3. Cuocere per almeno 3 ore a 160°C fino ad ottenere una aspetto dorato e superare 75°C nel cuore del prodotto.
4. Servire con il proprio succo o aggiungere salsa secondo la ricetta specifica.

## INGREDIENTI

Carne di maiale 92%, acqua, sale, fibre vegetali, stabilizzante (E401), antiossidanti (E331iii, E301), proteine vegetali e aromi.

