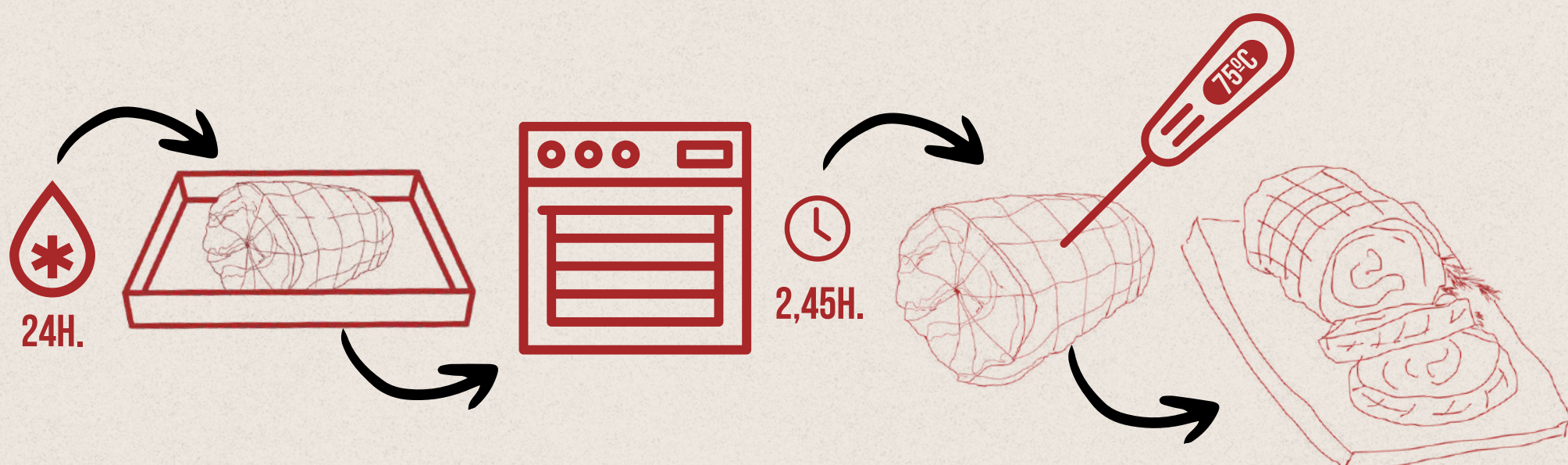


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# PANCETA DE CERDO SAZONADA



## MODO ASADO CRUJIENTE EN HORNO RACIONAL

1. Descongelar previamente durante 24h en su envase original.
4. Servir con su mismo jugo o añadir salsa según receta específica.

2. Quitar del envase y poner sobre bandeja apta para horno.

3. 60' ▶ 130°C vapor 100%  
30' ▶ 50°C  
30' ▶ 85°C  
20' ▶ 110°C vapor 70%  
25' aprox. ▶ Gratinar a 250°C para un dorado perfecto

TIEMPO TOTAL: 2H 45'

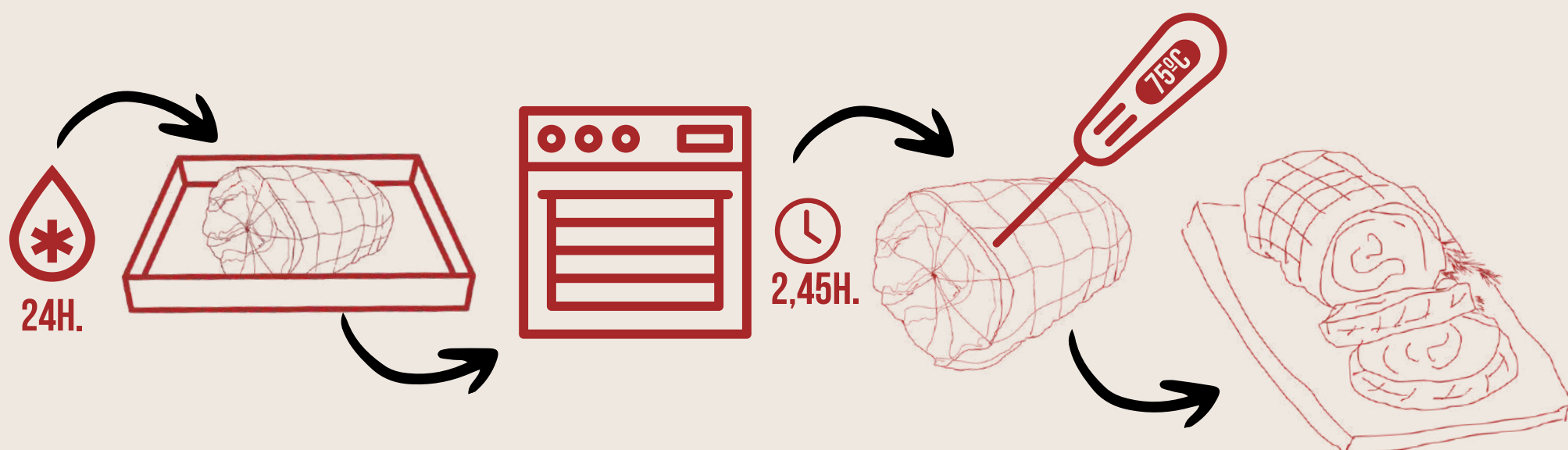
## INGREDIENTES

Carne de cerdo 90%, agua, sal, fibra vegetal, estabilizante (E401), antioxidantes (E331iii, E301), proteína vegetal y aroma.



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# SEASONED PORK BELLY



## CRISPY ROASTING MODE IN RATIONAL OVEN

1. Defrost for 24 hours in its original packaging.
2. Remove from the packaging and place on an oven-safe tray.
3. 60' > 130°C steam 100%  
30' > 50°C  
30' > 85°C  
20' > 110°C steam 70%  
25'<sup>approx.</sup> > Broil at 250°C until golden and crisp

TIEMPO TOTAL: 2H 45'

4. Serve with its own juice or add sauce according to the specific recipe.

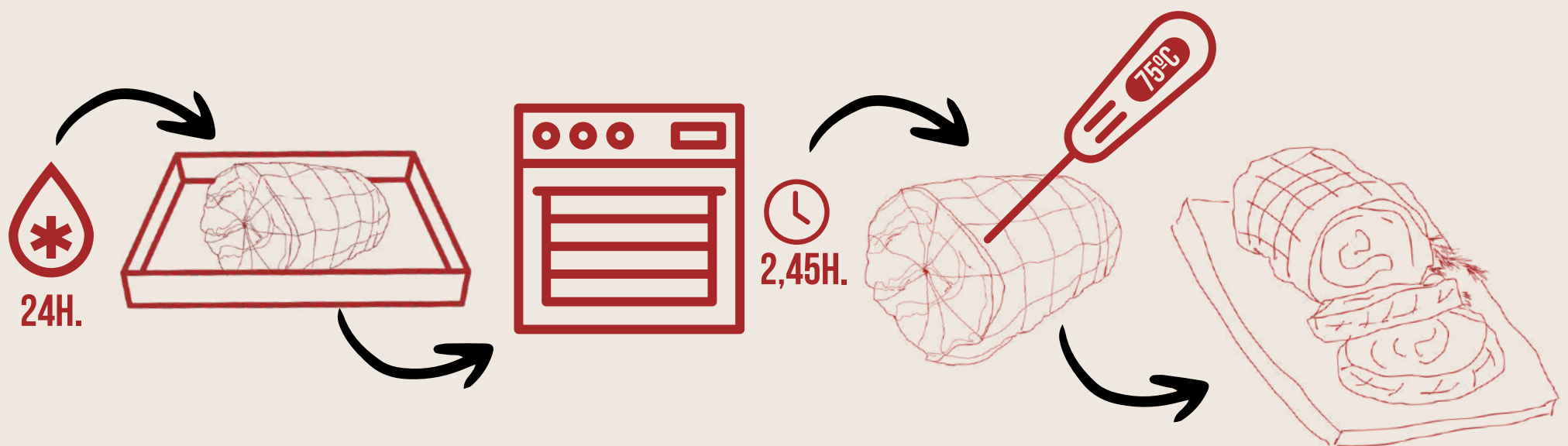
## INGREDIENTS

Pork 90%, water, salt, vegetable fiber, stabilizer (E401), antioxidants (E331iii, E301), vegetable protein and flavoring.



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# POITRINE DE PORC ASSAISONNÉE



## MODE RÔTISSAGE CROUSTILLANT DU FOUR RATIONAL

1. Décongeler pendant 24 heures dans son emballage d'origine.
2. Retirer de l'emballage et placer sur une plaque allant au four.
3. 60' ➤ 130 °C vapeur 100 %  
30' ➤ 50 °C  
30' ➤ 85 °C  
20' ➤ 110 °C vapeur (70 %)  
25' env. ➤ Griller à 250 °C pour une belle coloration dorée
4. Servir avec ses propres jus ou ajouter de la sauce selon le recette spécifique.

### INGRÈDIENTS

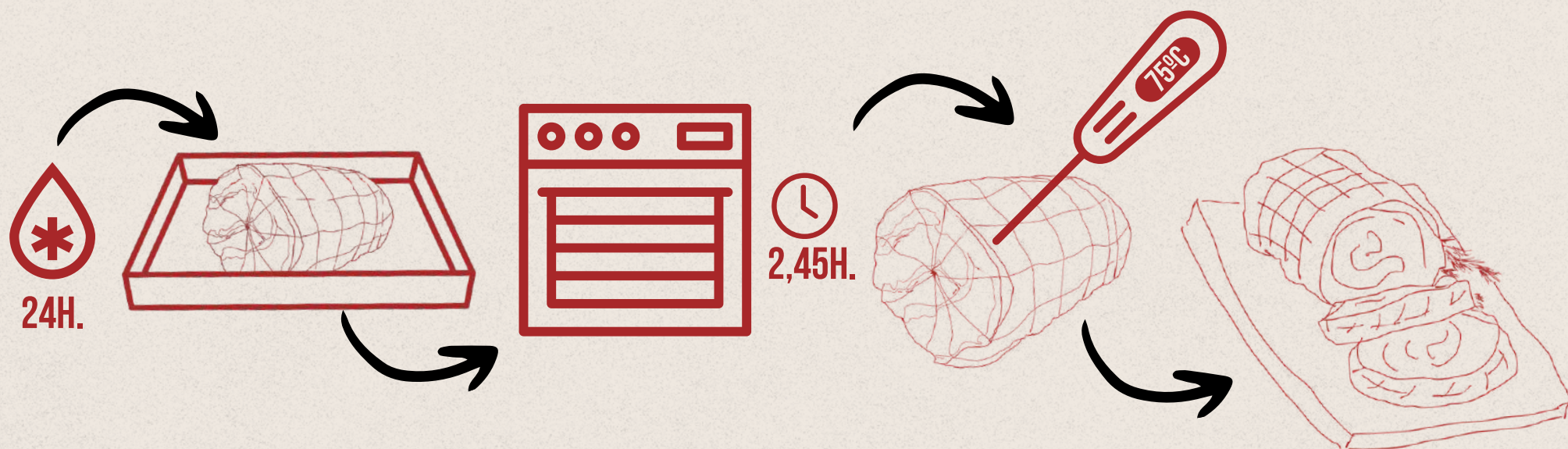
Porc 90%, eau, sel, fibres végétales, stabilisant (E401), antioxydants (E331iii, E301), protéines végétales et arôme.

DURÉE TOTALE :  
2 h 45 min



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# PANCETTA DI MAIALE CONDITA



## MODALITÀ DI CROCCANTE ARROSTIMENTO NEL FORNO RATIONAL

1. Congelare per 24 ore nella confezione originale.
2. Togliere dalla confezione e disporre su una teglia adatta al forno.
3. 60' ➤ 130°C vapore 100%  
30' ➤ 50°C  
30' ➤ 85°C  
20' ➤ 110°C vapore 70%  
25' ca. ➤ Grigliare a 250°C per una doratura perfetta

4. Servire con il proprio succo o aggiungere salsa secondo la ricetta specifica.

## INGREDIENTI

Porc 90%, eau, sel, fibres végétales, stabilisant (E401), antioxydants (E331iii, E301), protéines végétales et arôme.

TEMPO TOTALE: 2H 45'

