

DEFROST • HEAT • SERVE

Product Sheet



Pork Loin/Leg

with Plum souce or Blackberry-chipotle souce

COOKED PORK MEAT, READY TO SERVE
Just defrost, heat and serve
pre-cooked meat to finish in the oven



Ingredients

- Pork Loin/Leg
- Rosemary
- Garlic
- Thyme
- Onion
- Salt

PLUM SOUCE

- Natural plum
- Butter
- Sodium benzoate

Blackberry-Chipotle Souce

- Blackberry jam
- Chipotle Chili
- Cranbery Juic
- Apple Juice
- Grape juice
- Sodium benzoate

Product characteristics:

1. High Vacuum packed
2. Expiration date is 7 months after the date of packaging. **KEEP FROZEN.**
3. Once the product is opened, consume in its entirety in the next 5
4. Once you receive the product keep it frozen if it's not consumed right away
5. Pre-cooked meat to finish in a conventional oven

Sides

1. Corn
2. Steamed Vegetables
3. Mashed potatoes
4. Green salad
6. White rice

How to defrost the product

A. REFRIGERATION

One day before serving, place the product in its original packaging in refrigeration. Once defrosted, heat according to specifications suggested.

B. AMBIENT TEMPERATURE

Without removing the product from its original packaging, place it in a container with little **COLD** water and leave it defrosting at room temperature. Once thawed, heat according to specifications suggested.

Cooking tips



PORKLUNCH

SUGGESTED



1. Defrost according to the methods suggested in the sheet
2. Place the content on a tray and if you wish, slice the Leg or Loin to the desired thickness.
3. Preheat the oven to 170 degrees for 15 minutes and introduce the leg or loin between 8 to 10 minutes, this will depend on the type of oven you have at home (we suggest to heat the LEG because the oven tends to dry it out, sprinkle with juice apple or orange before introducing it or simply with water, if you wish) once the desired temperature is reached, serve.

Convencional
Oven

To heat the souce

- A) Microwave: Remove the contents from their original packaging and place in a glass container, heat at medium temperature for 4 minutes or until reaching the desired temperature
- B) Bain-marie: Place the sauce in its original packaging in a container with very hot water until it reaches the desired temperature.

To serve:

You can place the sauce in a bowl on the table or pour it over the leg or loin once it is removed from the oven