

DEFROST • HEAT • SERVE

Product Sheet



Pulled Pork

COOKED PORK MEAT, READY TO SERVE
Just defrost, heat and serve.
Meat fully cooked



Ingredients:

- Pork Meat
- Barbecue sauce
- Brown sugar
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- Dehydrated garlic
- Sea salt
- Ground black pepper
- Ground onion
- Cayenne pepper

Product characteristics:

1. High vacuum packing.
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 day.
4. Once you receive the product keep it frozen if it's not consumed right away.
5. Meat is fully cooked and ready to serve.

Recipes:

PULLED PORK BUNS

1. Bimbo artisan buns
2. Pork Shop® Pulled Pork
3. Deflected onion
4. Coleslaw

PULLED PORK BUNS WITH CHEDDAR CHEESE

1. Bimbo artisan buns
2. Pork Shop® Pulled Pork
3. Cheddar cheese
4. Pork Shop® Thin Bacon

SIDES

1. Mayonnaise with chipotle
2. Mayonnaise

CABBAGE SALAD

- 100 g white cabbage
- 80 g red cabbage
- 50 g carrot
- 30 g sour cream 10g lemon juice freshly squeezed

How to defrost the product:

A. 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.

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

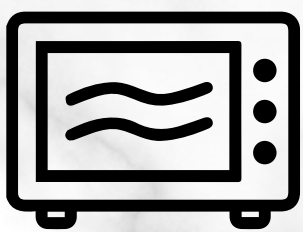
C. MICROWAVE
Place the product in its original packaging inside the microwave, select the "defrost" function and follow the instructions in your microwave.

Suggestions for heating:



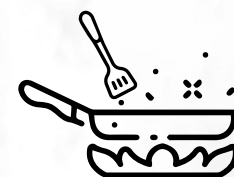
PORKLUNCH

SUGGESTED



Microwave

1. Defrost according to the suggestions.
2. Place the content in a microwave-safe container. Preferably cover it with a microwave lid to avoid splatters.
3. Heat at high temperature for 15 to 20 minutes. If necessary, heat 10 more minutes or until reaching the desired temperature.
4. Serve.



Frying Pan

1. Defrost according to the suggestions.
2. Pour the contents into a frying pan non-stick, and heat over low heat. Move the meat constantly to prevent sticking, if required you can add some oil.
3. Serve.



Water Bath

1. Place the sealed package in a container with very hot water.
2. Let it rest until reaching the desired heat temperature.
3. Serve.