



## FAT & RINDS

### DESCRIPTION

- Rind fat: superficial fat of bards with some lean
- Cutting fat: small slices resulting from the cut of bard
- Fat or lean rinds: 21 cm width and 1 cm thickness
- Raw materials from approved EEC slaughterhouses

### PACKAGING

- FAT:
  - NAKED BLOCK
  - BLOCK WITH POLYETHYLENE COVERS  
20 TO 25 KG
- RINDS:
  - NAKED BLOCK
  - BLOCK WITH POLYETHYLENE COVERS  
20 KG



### APPLICATIONS

- Fat: delicatessen, salted meats (sausage meat, stuffing, pâtés...)
- Rinds: hams, ham hocks...

### SHELF LIFE

- Fat:
  - Chilled: 9 days at +4°C
  - Frozen: 12 months at -18°C
- Rinds:
  - Chilled: 9 days at +4°C
  - Frozen: 12 months at -18°C