

100% Iberic pork powder
Human grade

Product

Iberian Pork Flour is a premium animal protein ingredient derived from Iberian pork fat through a controlled rendering, drying, and milling process. It offers a very high protein content ($\geq 85\%$) with excellent digestibility, making it suitable for human food applications.

Analytical Constituents

Protein	85 - 90 %
Moisture	1 - 4 %
Fat	7 - 13 %
Ash	1 - 3 %

Microbiological Characteristics

Listeria spp. < 100 cfu/g

Antioxidant

BHT + BHA

Characteristics

Odor	typical
Colour	very light tan to medium brown

Packaging

Big Bags 950 kgs

Shelf Life

12 months after production date
storage under cool and dry
conditions

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