

*Pork - Canadian bison*



## Suckling Pig



VI311 - kg. 4 - 5  
Whole Suckling pig 4-5 kg



VI310 - kg. 8 - 10  
Whole Suckling pig 8-10 kg



VI312 - kg. 6,5 - 8  
Boneless whole suckling pig 6,5-8 kg



VI317 - kg. 2,8 - 3,5  
Suckling pig saddle



VI309 - kg. 3  
Suckling pig frenched loin



VI316 - kg. 2,2- 3  
Suckling pig leg



VI315 - g. 450  
Suckling pig shank



VI318 - g. 500 - 600  
Suckling pig neck rind on

## Home-grown Pork



VI314 - g. 450  
Pork fillet



VI322 - kg. 4 - 5  
Pork loin



VI325 - kg. 7  
"Bologna" cut pork loin



VI327 - kg. 10  
Boneless fresh ham (whole boneless pork leg)



VI313 - g. 500  
Pork net



VI320 - g. 700  
Pork shank

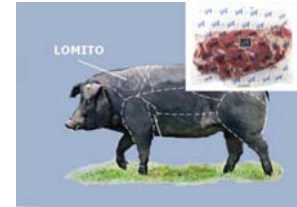
## Pure Iberian Pork (Spain)



ZCVI340 - g. 250  
Iberian pork fillet (to keep at -18°C)



ZCVI341 - g. 360  
Iberian pork shoulder blade (to keep at -18°C)



ZCVI343 - kg. 10  
Frozen Iberian Bellota (Acorn-fed) pork neck (to keep at -18°C)



ZCVI342 - kg. 6  
Iberian pork wing (to keep at -18°C)

## Canadian Bison



BV625 - kg. 2,5  
Canadian bison fillet



BV620 - kg. 3,5  
Canadian bison sirloin



BV610 - kg. 4,5  
Canadian bison rib eye



BV615 - kg. 5 - 7  
5-rib rack without backbone



BV630 - kg. 1,5  
Canadian bison rump heart



BV640 - kg. 3  
Canadian bison thick flank



BV641 - g. 800 - 1000  
Canadian bison chuck eye roll