



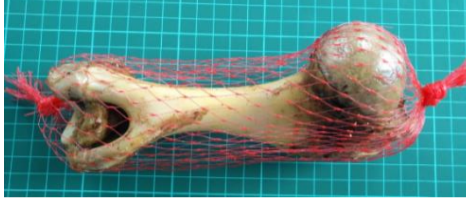
C.I. Porkco

SPECIFICATIONS

VERSIÓN: 01

FECHA: 09/05/2020

PÁGINA: 1 de 1

Product name	Humerus	
Ingredients	Humero de cerdo	
Description	White bone from the forelimb (arm of the pig), after performing the process of separation of the muscles bone, "Humerus".	
Sensory characteristics	Color: . Smell: Characteristic of bone cooked with pork fat. Appearance: Dehydrated whole bone. Texture: Lasted.	
Commercial presentation	Individual. Bag of 20 units.	
Conservation method	Room temperature.	
Storage	Store in a cool and dry place, prevent from direct light, free of pests or substances with which the product can be contaminated.	