



SELECTED BEEF MEDALLION WITH ADDED SOY

Medallions made with selected beef and soy; a rich and nutritious option to enjoy on any occasion.



INGREDIENTS

Beef, Water, Soy Protein Isolates, Salt, Pepper, Garlic, Antioxidant INS 300, Stabilizer INS 452i and 450i, Color Stabilizer INS 375



PRESENTATION

- Cardboard boxes of 5 Kg, 4 Kg, and 2 Kg, primary packaging; polypropylene bag with folex and secondary packaging cardboard box. Content: Medallions of 80gr, 100gr, or 120gr.



NUTRITION FACTS

SERVING SIZE: 80g (1 BURGER)

	Amount per serving	% DV (*)
Calories	145 Kcal = 608Kj	7%
Carbohydrates	10 g	3%
Total sugar	10 g	-
Added sugar	0 g	-
Protein	14 g	19%
Total fat	5,4 g	10%
Saturated fat	2,7 g	12%
Trans fat	0 g	-
Dietary Fiber	0 g	0%
Sodium	378 mg	16%

%) (*) % Daily Values are based on a 2,000 Kcal (8,400 Kj) diet.
Your daily values may be higher or lower depending on your energy needs.

SENASA: 3765/126719 RNE: 4003873 RNPA: 04081107





PRODUCT SPECIFICATIONS

Presentation	Dimensions in cm	Approximate Units
.Crystal Bag .2Kg Box .5kg Box	20x35 35x25x7 35x25x12	Up to 8 15 to 18 27 to 30



PRESENTATION

Applicable Legislation Primary Packaging: SENASA Authorization
Primary Packaging: Polyethylene Bag + Folex
Secondary Packaging: Cardboard Box



CONSERVATION for milanesas

Stored at -12°C, our products maintain their flavor and texture for up to 12 months.



COOKING for milanesas

Fried: the oil should be at 180°C and the milanesa should be introduced without thawing for approximately 3 to 4 minutes. For a better golden color, do it on both sides.

Baked: Place the milanesa without thawing on a baking sheet greased with oil or vegetable spray and cook for 18 to 20 minutes at 230°C.



Todos nuestros productos y presentaciones
cuentan con las habilitaciones de

