

BEEF **MILANESA**

Milanesas made with the best rump steaks, top sirloin, and round cuts to bring to your table a traditional-tasting milanesa, made just like at home.

INGREDIENTS

Beef, Breadcrumbs, Water, Enriched Wheat Flour according to Law No. 25630 (Iron 30 mg/kg; Folic Acid 2.2 mg/kg; Thiamine (B1) 6.3 mg/kg, Riboflavin (B2) 1.3 mg/kg, Niacin 13 mg/kg), Textured Soy Protein, Wheat Starch, Cassava Starch, Soy Concentrate, Salt, Garlic Powder, Onion Powder, Stabilizer: INS 452i. Contains Wheat and Soy derivatives.

PRESENTATION

- Printed or plain crystal bag (custom sale): Contains between 500gr y 800gr.
- Printed cardboard box: Primary packaging; polypropylene bag with folex and secondary packaging cardboard box.
 - > 5 kgs Box: Contains between 27-30 units.
 - > 2 kgs Box: Contains between 15-18 units.

 NUTRITION FACTS		
SERVING SIZE: 130 gr (1 unit)		
	Amount per serving	% DV (*)
Calories	211 Kcal = 886KJ	11%
Carbohydrates	31 g	10%
Protein	18 g	24%
Total fat	2 g	3%
Saturated fat	0 g	0%
Trans fat	0 g	-
Dietary Fiber	0 g	0%
Sodium	683 mg	28%

% (*) % 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: 3765/83465/9 RNE: 04003873 RNPA: 04031796

0%
TRANS FAT
SATURATED FAT


SOURCE OF
PROTEIN





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

