



PRE-FORMED BEEF MILANESA

Milanesas made with selected beef to bring to your table a meal with the best of animal and vegetable protein; delicious and tasty to enjoy with family.



INGREDIENTS

Beef, Bread Crumbs, Water, Wheat Flour enriched 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), Isolated Soy Protein, Corn Starch, Salt, Garlic Powder, Onion Powder, Stabilizer: INS 452i. Contains derivatives of Wheat and Soy.



PRESENTATION

- Plain cardboard boxes of 5 kgs: Primary packaging; polypropylene bag with folex and secondary packaging cardboard box. Content: Milanese of 100 gr or 130 gr.



NUTRITION FACTS

SERVING SIZE: 100g (1 unit)

	Amount per serving (100G)	% DV (*)
Calories	199,64 Kcal = 865Kj	10%
Carbohydrates	28 g	9%
Total sugar	0 g	**
Added sugar	0 g	**
Protein	12,5 g	17%
Total fat	4,3 g	8%
Saturated fat	2,7 g	12%
Trans fat	0 g	**
Dietary Fiber	0.1 g	0%
Sodium	824 mg	34%

%, (*) % 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.



NUTRITION FACTS

SERVING SIZE: 130g (1 unit)

	Amount per serving (130G)	% DV (*)
Calories	260,9 Kcal = 1091Kj	13%
Carbohydrates	36 g	12%
Total sugar	0 g	**
Added sugar	0 g	**
Protein	16,3 g	22%
Total fat	6 g	10%
Saturated fat	3,3 g	15%
Trans fat	0 g	**
Dietary Fiber	0. g	1%
Sodium	1071 mg	45%

%, (*) % 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 RNE: 4003873 RNPA: 04031795





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.



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