FERMIN

a cut above.

JOSÉ ANDRÉS cocinero

Wagshal's

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CHULETERO IBÉRICO

Location: The location in the Iberico pig is along the whole loin from shoulder to hip.

Properties: The Chuletero is composed of the ribs and loin. There for, the chuletero can give the chef a cut of meat that is both rich and tender, with consistent properties over a larger yield. The Chuletero is a noble cut in Spain; very juicy and tasteful.

Spanish Name	English Name	Product Number	Avg Weight Per PC (LBS)	Avg Weight Per Unit (LBS)	Avg PCs Per Unit	Avg Units Per Case	Avg Case Weight (LBS)	Case Length (INCH)	Case Width (INCH)	Case Height (INCH)
Chuletero; Option 1	Bone-in Loin	BEL170	11.02	11.02	1	2	22.05	25.5	8.66	5.5
Chuletero; Option 2	Boneless Loin with back ribs	BEL180	11.02	11.02	1	2	22.05	25.5	8.66	5.5

Chuletero Option 1 (BEL170)
1-7 Rib center cut roast, 1-3 Rib Roast,
And 1 boneless loin roast (with feather bones)

Chuletero Option 2 (BEL180)
Back ribs removed from loin, and
boneless loin cut into 3 pieces

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