

F E R M I N

■ ■ ■ a cut above.



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## SOLOMILLO IBÉRICO DE BELLOTA (TENDERLOIN)

**Location:** Located in the back part between the hams and the backbone, in the abdominal cavity.

**Properties:** Because of his genetic properties, the Iberico pig stands out for its incredible flavour, texture and tenderness. This is no more apparent than in the Solomillo, the most tender cut of all.



Spanish Name	English Name	Product #	Avg Weight Per PC (LBS)	Avg Weight Per Pack (LBS)	Avg PCs Per Pack	Avg Packs Per Case	Avg Case Weight (LBS)	Case Length (INCH)	Case Width (INCH)	Case Height (INCH)
Solomillo	Tenderloin	BEL110	0.73	0.73	1	20	13	25.5	6.5	5.5

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