

*Palmex*<sup>®</sup> **Evans**<sup>®</sup>

**CHICHARRON**



SKU RG016

# PORK PELLET SMALL 2 EXPORT 31.75 KG

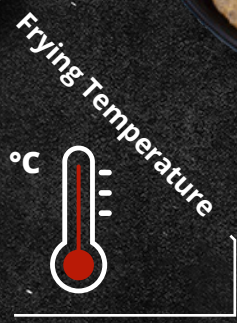


*Pellet*

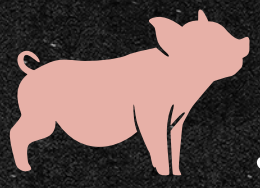
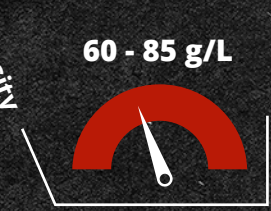
*Fried*



195 °C - 205 °C



60 - 85 g/L



*Pork*

Principal ingredient

Barbecue   Salt and pepper   Fire

Seasoning Suggestion

\*Natural product. Measures, Density & Weights may vary.

COMMERCIAL DATA SHEET

# PORK PELLET SMALL 2 EXPORT 31.75 KG

SKU RG016



\*Platform Numbers may change.

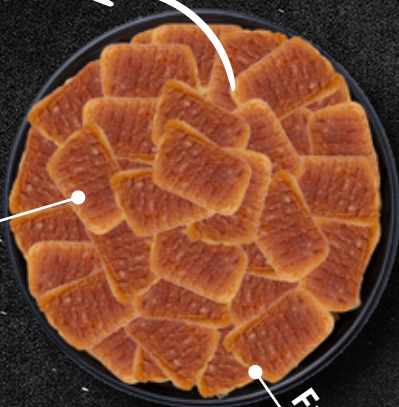
4 Lines per Pallet  
6 Boxes per Line

24



Pellet

Fried



Frying Time



Frying Temperature

195 °C - 205 °C



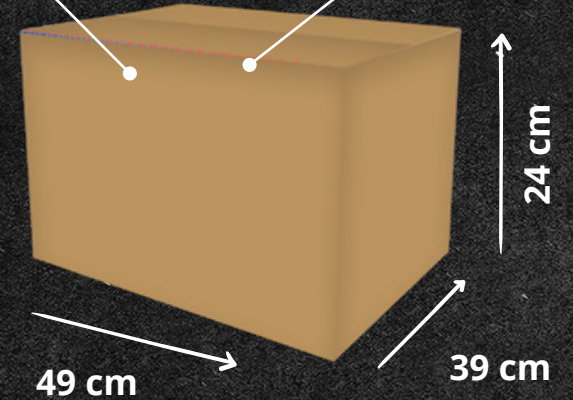
Density

60 - 85 g/L



Sales unit

Boxes per Pallet



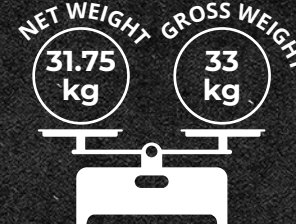
Principal ingredient



Pork



EXPIRATION



SKU RG079

# PORK PELLETS SMALL 2 EXPORT LS 31.75 KG

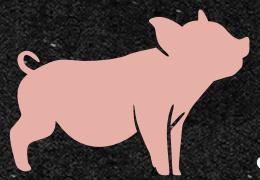
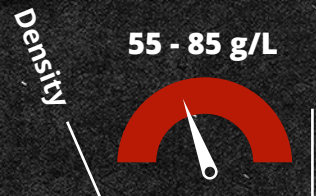
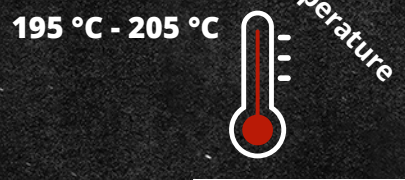


*Pellet*

*Fried*



\*Natural product. Measures, Density & Weights may vary.



*Pork*

Principal ingredient

Seasoning Suggestion

- Chile and Lemon
- Barbecue
- Fire

COMMERCIAL DATA SHEET

# PORK PELLET SMALL 2 EXPORT LS 31.75 KG

SKU RG079



\*Platform Numbers may change.

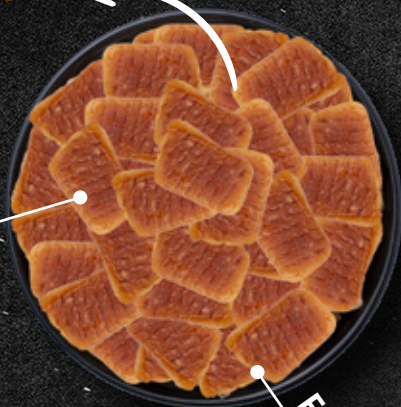
4 Lines per Pallet  
6 Pieces per Stowage

24



Pellet

Fried



Frying Time



Frying Temperature

195 °C - 205 °C



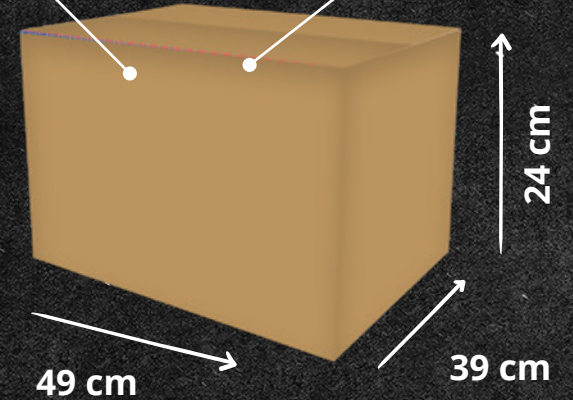
Density

55 - 85 g/L



Sales unit

Boxes per Pallet



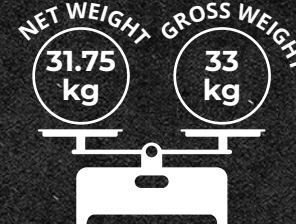
Principal ingredient



Pork



EXPIRATION



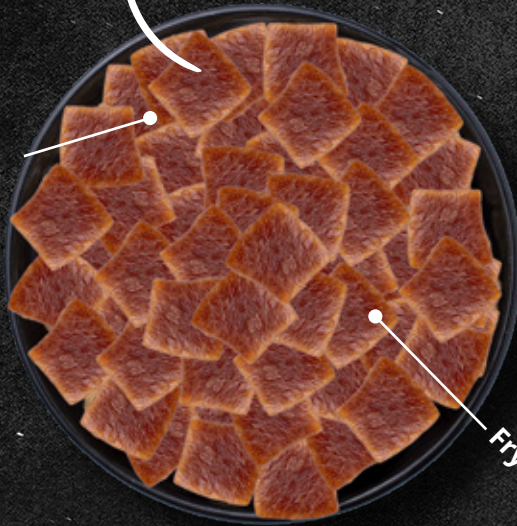
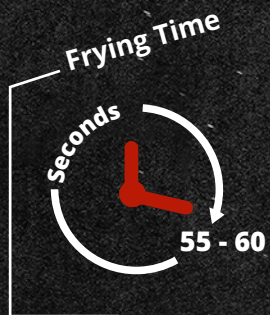
SKU RG002

# MEDIUM 7 FATBACK EXPORT 31.75 KG



Pellet

Fried



195 °C - 205 °C

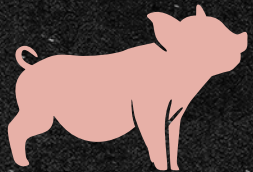


Frying Temperature

40 - 65 g/L



Density



Pork

Principal ingredient



Chile and Lemon



Jalapeño



Salt and Vinegar

Seasoning Suggestion

\*Natural product. Measures, Density & Weights may vary.

COMMERCIAL DATA SHEET

# MEDIUM 7 FATBACK EXPORT 31.75 KG

SKU RG002



\*Platform Numbers may change.

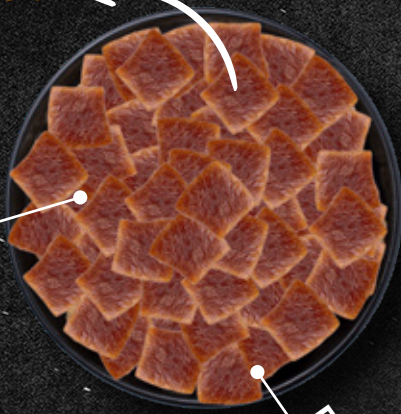
4 Lines per Pallet  
6 Boxes per Line

24

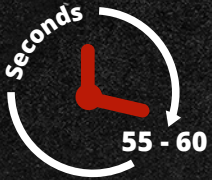


Pellet

Fried



Frying Time



Frying Temperature

195 °C - 205 °C



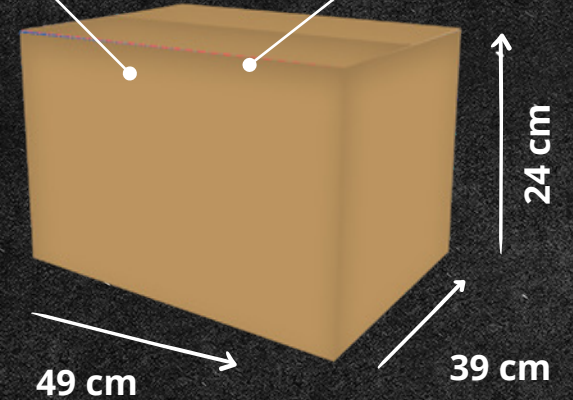
Density

40 - 65 g/L

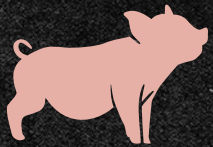


Sales unit

Boxes per Pallet



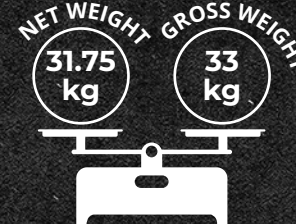
Principal ingredient



Pork



EXPIRATION



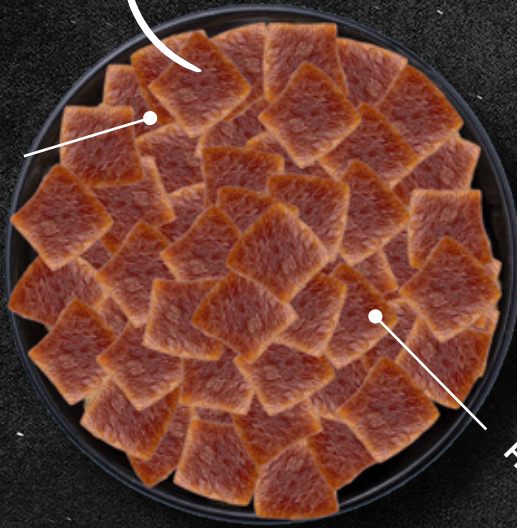
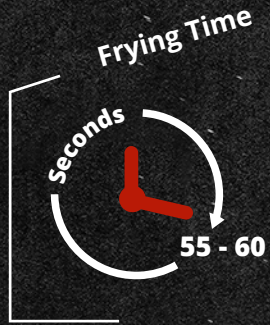
SKU RG074

# MEDIUM 7 FATBACK EXPORT LS 31.75 KG

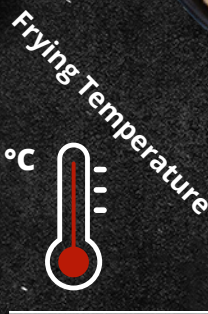


Pellet

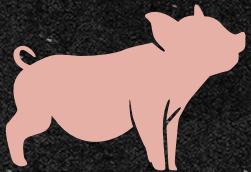
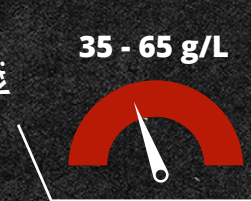
Fried



195 °C - 205 °C



35 - 65 g/L



Pork

Principal ingredient



Spicy Buffalo



Chile and Lemon



Jalapeño

Seasoning Suggestion

\*Natural product. Measures, Density & Weights may vary.



COMMERCIAL DATA SHEET

# MEDIUM 7 FATBACK EXPORT LS 31.75 KG

SKU RG074



\*Platform Numbers may change.

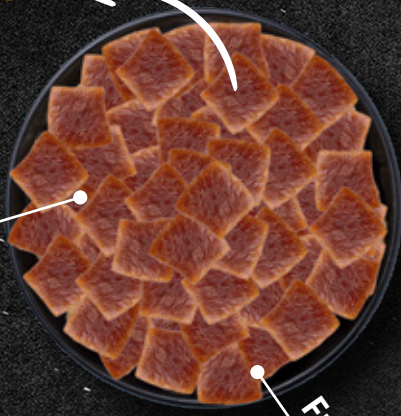
4 Lines per Pallet  
6 Boxes per Line

24

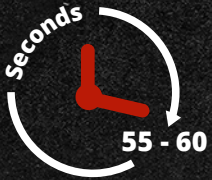


Pellet

Fried



Frying Time



Frying Temperature

195 °C - 205 °C



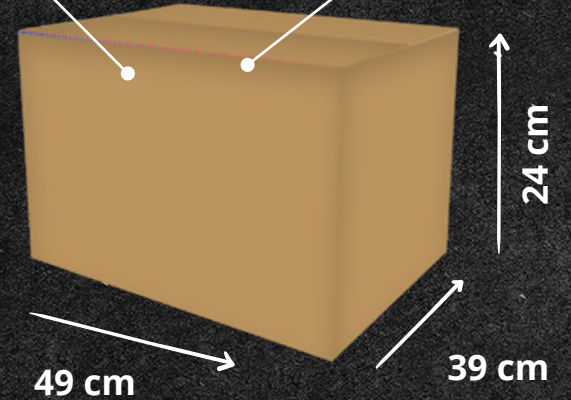
Density

35 - 65 g/L



Sales unit

Boxes per Pallet



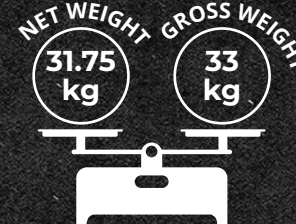
Principal ingredient



Pork



EXPIRATION



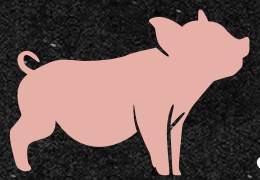
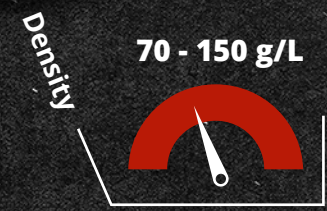
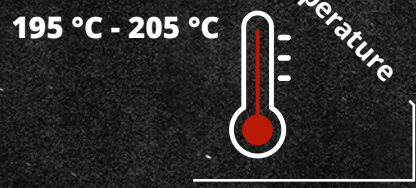
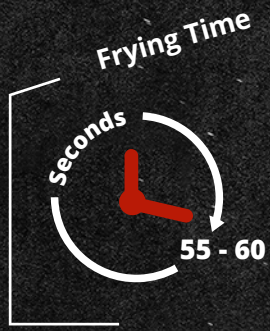
SKU HA030

# PORK CRACKLING JUMBO PELLET 18.14 KG



*Pellet*

*Fried*



*Pork*

Principal ingredient

Seasoning Suggestion

- Fire
- Salt and pepper
- Jalapeño

\*Natural product. Measures, Density & Weights may vary.

COMMERCIAL DATA SHEET

# PORK CRACKLING JUMBO PELLET 18.14 KG

SKU HA030



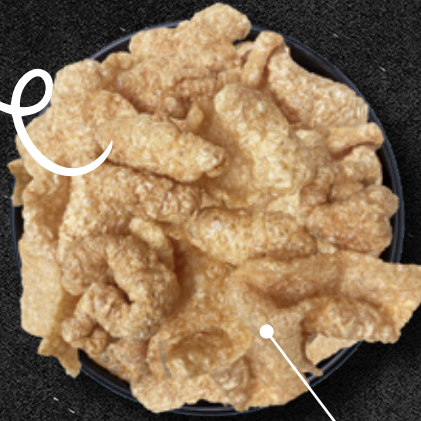
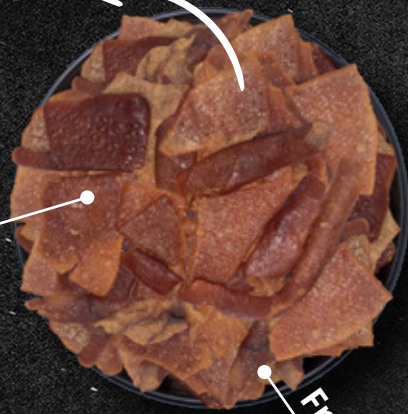
\*Platform Numbers may change.

4 Lines per Pallet  
6 Boxes per Line

24

*Pellet*

*Fried*

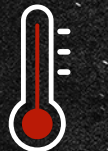


Frying Time



Frying Temperature

195 °C - 205 °C



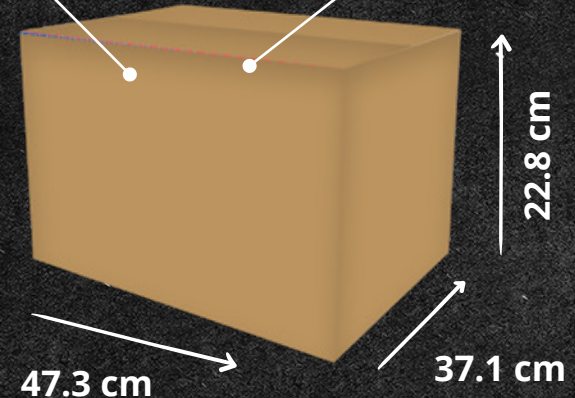
Density

70 - 150 g/L



Sales unit

Boxes per Pallet



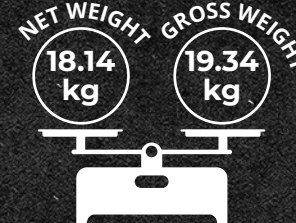
Principal ingredient



Pork



EXPIRATION



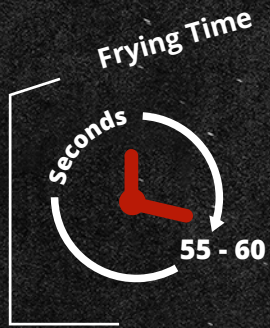
SKU HA004

# SHORT STRIPS CRACKLING LIGHT 18.14 KG

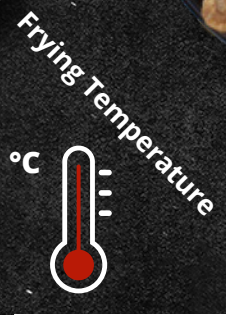


Pellet

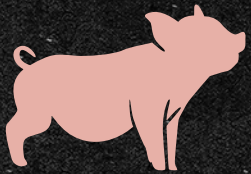
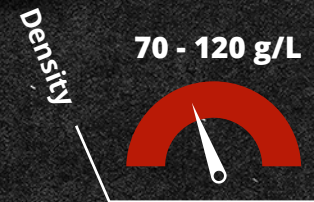
Fried



195 °C - 205 °C



70 - 120 g/L



Pork

Principal ingredient



Salt and Vinegar



Jalapeño



Fire

Seasoning Suggestion

\*Natural product. Measures, Density & Weights may vary.

COMMERCIAL DATA SHEET

# SHORT STRIPS CRACKLING LIGHT 18.14 KG

SKU HA004



\*Platform Numbers may change.

4 Lines per Pallet  
6 Boxes per Line

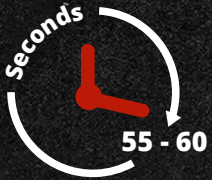
24

*Pellet*

*Fried*



Frying Time



Frying Temperature

195 °C - 205 °C



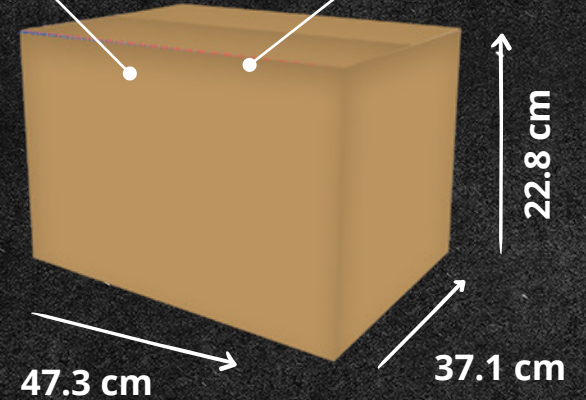
Density

70 - 120 g/L



Sales unit

Boxes per Pallet



Principal ingredient



Pork



EXPIRATION

