

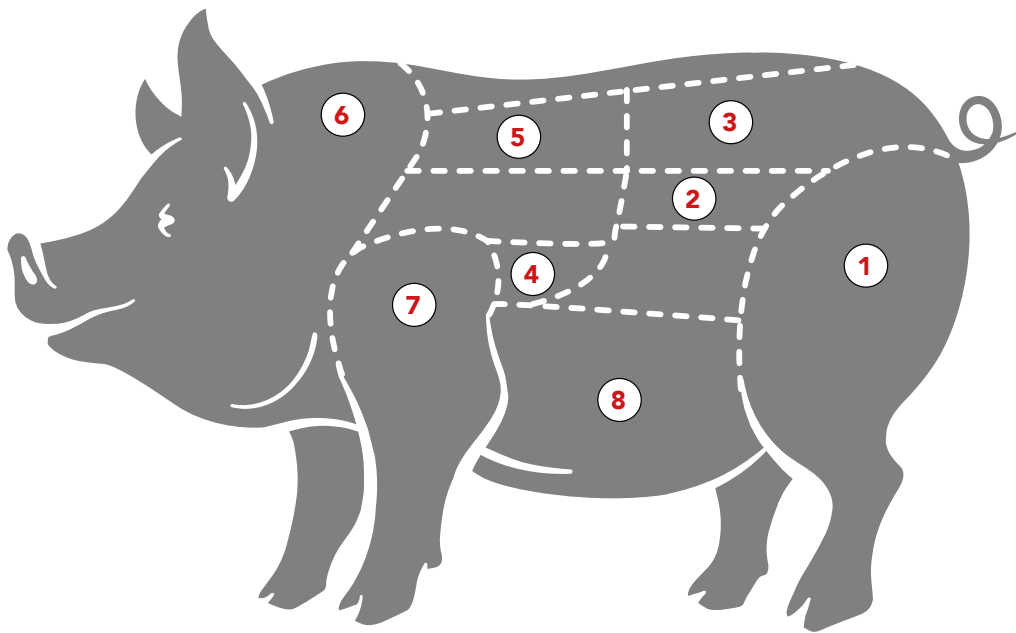


Pork

The table below provides the time needed for induced maturation® based on the size and the different cuts of the animal.

This table does not consider the age or breed of the cut of the animal, which may affect the induced maturation® time: this is why the data given is an average of the results obtained in multiple cases; this value can be changed based on the raw material, your business needs or personal taste.

For some cuts, the grade of doneness is suggested in order to get the best possible result.



- 1. LEG**
- 2. FILLET**
- 3. LOIN**
- 4. SPARE RIBS**

- 5. CHOPS**
- 6. BUTT**
- 7. SHOULD**
- 8. BACON**



Pork

Cut	0/200 gr.	200/600 gr.	600 gr./2 kg
1. LEG	30 minutes of induced maturation® COOKING METHOD: 62 °C core temperature	40 minutes of induced maturation® COOKING METHOD: 62 °C core temperature	50 minutes of induced maturation® COOKING METHOD: 62 °C core temperature
2. FILLET	30 minutes of induced maturation®	40 minutes of induced maturation®	50 minutes of induced maturation®
3. LOIN	30 minutes of induced maturation®	40 minutes of induced maturation®	50 minutes of induced maturation®
4. SPARE RIBS	30 minutes of induced maturation®	40 minutes of induced maturation®	50 minutes of induced maturation®
5. CHOPS	30 minutes of induced maturation®	40 minutes of induced maturation®	50 minutes of induced maturation®
6. BUTT	30 minutes of induced maturation® COOKING METHOD: 62 °C core temperature	40 minutes of induced maturation® COOKING METHOD: 62 °C core temperature	50 minutes of induced maturation® COOKING METHOD: 62 °C core temperature



Pork

Cut	0/200 gr.	200/600 gr.	600 gr./2 kg
7. SHOULD	<p>30 minutes of induced maturation®</p> <p>COOKING METHOD: 62 °C core temperature</p>	<p>40 minutes of induced maturation®</p> <p>COOKING METHOD: 62 °C core temperature</p>	<p>50 minutes of induced maturation®</p> <p>COOKING METHOD: 62 °C core temperature</p>
8. BACON	<p>30 minutes of induced maturation®</p> <p>COOKING METHOD: 62 °C core temperature</p>	<p>40 minutes of induced maturation®</p> <p>COOKING METHOD: 62 °C core temperature</p>	<p>50 minutes of induced maturation®</p> <p>COOKING METHOD: 62 °C core temperature</p>