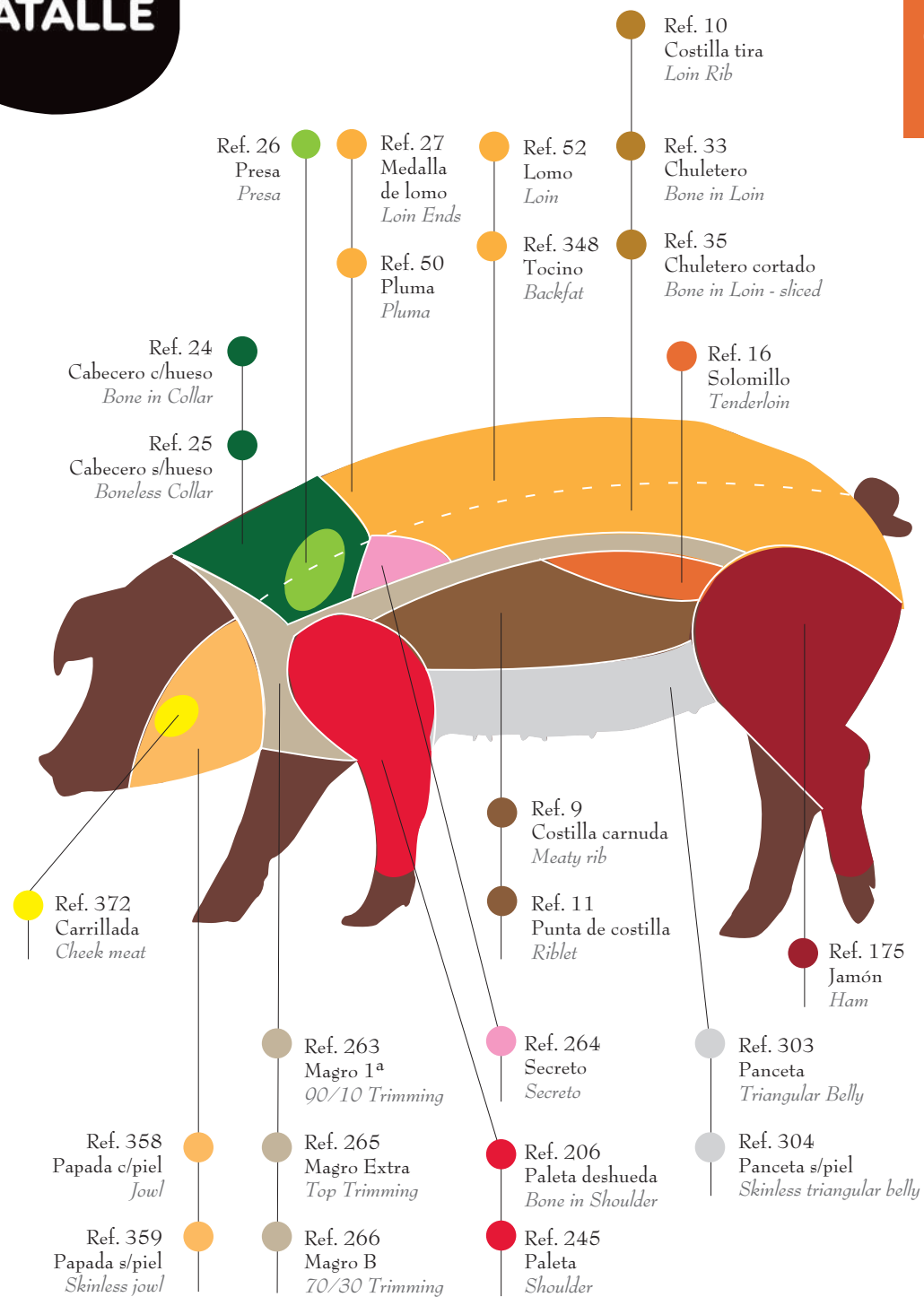


Despiece / Quartering

Cárnica



El cerdo es un animal único, por poseer muchas variedades de corte y de carnes con distinguida textura y calidad.

En Carnica Batallé trabajamos para adaptar estos cortes al paladar de cada una de las regiones y países donde nuestra carne está presente.

Desde una comida en familia hasta la alta gastronomía, la carne del cerdo Duroc de Batallé garantiza una experiencia variada, única e inolvidable.

The pig is a unique animal, presenting a wide variety of cuts and meats with a highly appreciated texture and quality.

At Carnica Batallé we work to adapt these cuts to the particular palates of each of the regions and countries in which our meat is consumed.

From a family lunch to the haute cuisine, Batallé's Duroc pork is guaranteed to offer a diversely different, unique and unforgettable experience.

Cárnica



Descripción de producto / *Product description*
Duroc de Batallé

Cárnica Batallé

Más de 20 años de experiencia nos avalan como productores de un cerdo especial, el Duroc de Batallé. Gracias a estos años de trabajo en mejora e investigación, hemos conseguido que el cerdo de Batallé tenga un veteado perfecto, el que nos asegura una excelente materia prima.

Trazabilidad y calidad

Controlamos todo el proceso, desde la granja hasta la mesa. Desde su nacimiento cuidamos la alimentación, seleccionando los mejores cereales, respetando el entorno del animal y de la granja.

Nuestro equipo humano cuida la calidad del producto.

La carne de Batallé merece una especial atención por su veteado y no olvidemos la suave textura, color y agradable sabor que la diferencian del resto de carnes de cerdo.

Su carne presenta más ácidos grasos insaturados, especialmente el ácido oleico.

Exclusividad

Podemos decir que Duroc de Batallé es único, creado para la plena satisfacción de quien lo deguste.



Cárnica Batallé

Over 20 years of experience endorse us as a producer of a special pig, Batallé's Duroc. Due to those years on research and improvement, we have achieved that Batallé's pork possesses a perfect marbling, thus assuring us an outstanding raw stuff.

Traceability & meat quality

All the process, from the farm down to the table, is continuously under control. From the very beginning, feeding is well taken care of, at the same time selecting the best cereals, minding the animals' welfare as well as the farm environment.

Our crew is fully aware about the final product quality.

Batallé's meat merits special attention for its rich contents in marbling as well as the smooth texture and distinct colour, and also for both its tenderness and delicious flavour that distinguish it from all other meats.

Its meat yields a higher amount of unsaturated fatty acids, especially the oleic one.

Exclusivity

Doubtlessly Batallé's Duroc may be regarded as a sole product, achieved to grant full pleasure to those who taste it.



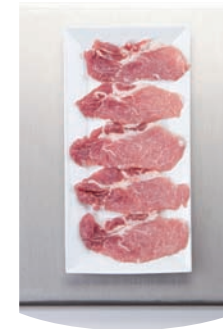
Lista de productos Duroc de Batallé List of Batallé Duroc products

Cárnica

Referencias / References



Ref. 35



Ref. 61



Ref. 303



Ref. 9



Ref. 36



Ref. 372



Ref. 16



Ref. 25



Ref. 316



Ref. 26



Ref. 27



Ref. 359

Ref. 9
Costilla carnuda
Meaty rib

Ref. 10
Costilla tira
Loin Rib

Ref. 11
Punta de costilla
Riblet

Ref. 16
Solomillo
Tenderloin

Ref. 24
Cabecero c/hueso
Bone in Collar

Ref. 25
Cabecero s/hueso
Boneless Collar

Ref. 26
Presa
Presa

Ref. 27
Medalla de lomo
Medalla de lomo

Ref. 33
Chuletero
Bone in Loin

Ref. 35
Chuletero cortado
Bone in Loin - sliced

Ref. 36
Corona
Corona

Ref. 50
Pluma
Pluma

Ref. 52
Lomo
Loin

Ref. 61
Lomo cortado
Loin sliced

Ref. 206
Paleta deshuesada
Bone in shoulder

Ref. 263
Magro 1ª
90/10 Trimming

Ref. 265
Magro Extra
Top Trimming

Ref. 266
Magro B
70/30 Trimming

Ref. 303
Panceta
Triangular Belly

Ref. 304
Panceta s/piel
Skinless triangular belly

Ref. 315
Cuadros c/piel
Squared Belly

Ref. 316
Cuadros s/piel
Skinless squared belly

Ref. 348
Tocino
Backfat

Ref. 358
Papada c/piel
Jowl

Ref. 359
Papada s/piel
Skinless jowl

Ref. 372
Carrillada
Cheek meat

Ref. 560
Lomo adobado
Marinated Loin

Ref. 959
Carne picada
Minced meat