

**Pre-roasted Suckling piglets**

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A roasted suckling piglet is always a festive and delicious meat dish, especially during the holiday season. A proper roasted piglet has a real crispy skin and delicious tender meat. However, preparation takes time and requests special skills of the cook.

Kruijer Foods now offers **Pre-roasted Suckling piglets**, made from the Segovian breed. These piglets are from the region Castilla y León in Spain and the breed is specially recommended for roasting, due to its taste and texture.

The piglets are milk-fed and are maximum 20 days-old. Therefore, the products have a very low fat composition in comparison to piglets that are fed with fodder. Our piglets weigh around 5-6 kilos.

Furthermore, the main characteristic of our product range is its roast process. The products are roasted in the traditional way, without adding preservatives or colourants. After several years of research, we have achieved to join tradition with the latest technology.

**Piglet fore quarter with gravy****Piglet hind quarter with gravy**

This way, we can ensure you that our vacuum-packed products will keep the same qualities as just roasted products one month after they have been cooked.

The roasted carcasses are cut in quarters and packed with gravy for easy preparation. Just 20 minutes in the oven to crisp the meat and the delicious, flavourful, tender meat is ready to serve.

Product Specifications:

Weight:	± 1.300 gr per hind quarter, gravy included ± 1.600 gr per fore quarter, gravy included
Packaging:	Per quarter in vacuum bag, with separate gravy
Carton:	12 quarters per carton (6 fore and 6 hind quarters)
Shelf Life:	28 days (without preservatives)

Full specifications and prices are available on request.