



Gourmet Adventure



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Culinary Pork Rump

Product sheet

Culinary Specialities of Pork Rump

Juicy and tender pork rumps with different toppings and flavours that are ready and easy to cook. The products are made from fresh pork rumps of which fat and membranes are removed before the rumps are lightly pickled, to enhance tenderness and shelf life. Thereafter the different toppings are added which give the products a great appearance. The products are vacuum packed per piece and thereafter packed in cartons and can be supplied fresh and frozen.

Packaging specifications

- Packaging: vacuum shrink bag, multi-layer
- Weight per piece: 600 > 700 gram
- Carton content: 8 pieces
- Carton Weight: ± 5,2 Kg
- Shelve life: 18 days



Label example

Top 10 Assortment - Year round



Ham American

Craftsman-like mildly salted pork rump, finished with a delicious seasoning and decoration mixture.



Ham Apricot and Almond

Craftsman-like mildly salted pork rump served with apricot, almond and seasoning.



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Ham Bourguignon

Craftsman-like mildy salted pork rump served with a delicious seasoning, red wine and dried mushrooms.



Ham Honey-Whisky

Craftsman-like mildy salted pork rump marinated in a honey and whisky sauce.



Ham Italian

Craftsman-like mildy salted pork rump finished with a delicious Italian seasoning and decoration mixture and parmesan.



Ham Mexican

Craftsman-like mildy salted pork rump finished with a delicious Mexican seasoning and decoration mixture.



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Ham Natural

Craftsman-like mildly salted pork rump.



Ham Oriental

Craftsman-like mildly salted pork rump served with an oriental seasoning.



Ham Pesto

Craftsman-like mildly salted pork rump served with a pesto seasoning, garnished with pine nuts, black and green olives.



Ham Provencal

Craftsman-like mildly salted pork rump finished with a delicious Provencal seasoning and decoration mixture.



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Top 7 Assortment - Seasonal products



Ham Asparagus

Craftsman-like mildly salted pork rump marinated in white wine with a Persil topping.



Ham BBQ

Craftsman-like mildly salted pork rump finished with a delicious seasoning and smoke flavour.



Ham Cheese Bacon

Craftsman-like mildly salted pork rump served with mixed herbs and parmesan.



Ham Cranberry

Craftsman-like mildly salted pork rump with a delicious cranberry topping.



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Ham Wood Mushrooms

Craftsman-like mildly salted pork rump served with mixed herbs, mushrooms and red wine.



Ham Indonesia

Craftsman-like mildly salted pork rump served with an Indonesian sauce of exotic herbs, coconut and peanuts.



Ham Thailand

Craftsman-like mildly salted pork rump served with a Thai seasoning and decoration mixture and coconut.

Preparation advice (stated on the packaging):

Frying pan: Remove packaging, heat a generous amount of butter, fry ham rapidly on all sides, then lower the fire, slant lid, don't add water, simmer for 60 minutes.

Oven: Remove packaging. Preheat the oven for 10 minutes on 220 °C, then roast the ham 35 minutes on 160°C. Then cook until tender on 90°C (10 minutes per 100 grams).

Full product specifications are available on request.