

HORSE STOMACH



Characteristics.

Odor:	fresh meat.
Texture:	Elastic.
Color:	Whitish with yellow Area linked to fat.
Aprox weight:	360 to 540 Gr

Description.

The horse stomach consists of a non-glandular proximal region (saccus cecus), divided by a distinct border, the margo plicatus, from the glandular distal stomach.

In the stomach, assorted acids and the enzyme pepsin break down food. Pepsin allows for the further breakdown of proteins into amino acid chains. Other enzymes include resin and lipase. Additionally, the stomach absorbs some water, as well as ions and lipid-soluble compounds.



Presentation

- Frozen product is placed on wooden pallets, covered with a blue polyethylene bag.
- All packaging is food grade approved.
- Wooden pallets of 47" x 39" x 43" (120 cm x 100 cm x 110 cm)
- **Approx Block measurement:** 23" x 16" x 4.7" (59 cm x 39 cm x 12 cm)
- **Frozen temp:** 0°F (-18°C)
- **Shelf life :** 24 months