The Spanish pork is promoted in Mexico

According to the internationalization plan for the promotion of Spanish pork white layer outside our borders, INTERPORC takes place during the month of March a series of actions in Mexico.

First, on March 10 a showroom at Casa Fran restaurant in Mexico City, where more than 100 people including importers, media, Spanish and Mexican public administrations and responsible for Canal Horeca among others is organized, know the products Pig Spanish white coat, the different cuts and the use of hams and sausages. Also, the renowned Spanish chef Kisko García Restaurant El Choco Cordoba, a Michelin star, will offer a tasting of tapas with pork. This event will be attended by the Ambassador of Spain in Mexico, Don Luis Fernández-Cid and representatives of the various departments of the Embassy.

On the other hand, professional students of restoration in Mexico DF may attend on March 11 a course cut hams and sausages taught by the teacher Ricardo Rojas cutter in the Chamber of Commerce of Spain. Also, organize a meeting with importers in a restaurant in the city of Guadalajara directed more than 25 professionals in the food channel, where a tasting of Spanish pork white coat and a demonstration cut hams and sausages are offered.

These actions participation will join the ANTAD & Food Fair from 16 to 18 March in Guadalajara where INTERPORC will have a stand where it will be released properties and nutritional benefits of

pork Spanish white coat and they will demonstrate cutting and use of hams and sausages. Also, showcookings be organized by renowned chef Kisko Garcia, who will pose different culinary choices with white Spanish pig as a protagonist so they can enjoy all fairgoers.

Source: INTERPORC