



100 gr.

Tapas – Iberian Cooked Ham

Cut by hand for pork butcher specialists



Lactose free



Starch free



Egg free



Gluten free

INGREDIENTS

Iberian pork ham (95,2%), water, salt, sugars, species, stabilizers (tri-, di- and poliphosphates), antioxidant (sodium ascorbate), preservative (sodium nitrate)

LOGISTIC

Pack weight: 0,1 Kg. aprox.
Pack measure: 230 x 145 x 15 mm
Packs per box: 8 units
Box weight: 1,4 Kg. aprox.
Boxes per pallet: 150 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 110 Kcal / 463 kJ

Fat: 3,1g

whereof saturated: 1,2g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 19,5g

Salt: 2g



DESCRIPTION

From a complete Iberian Cooked Ham we inject by artery our own brine, we let the product resting and we cooked in a oven adding our characteristic smoked touch with beech wood. When the product is finished, we cut it by hand in “tapas” in our own factory and served in packs ready to taste for the final customer



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood, creating a final product with a characteristic “bouquet”
- Cut by hand with a knife, keeping all the product attributes like cut in the point of sale



CONSUMPTION / PAIRING

Thanks to the sweet iberian Cooked Ham taste, it's a product perfect to be eat as a “tapa”. Due to it's cut by knife and not using an electrical machine, the ham doesn't lose any of its original characteristics,. We suggest to eat without any additive or accompaniment

EXPIRATION DATE / STORAGE & TRANSPORT

45 days (Keep refrigerated between 0º and 5ºC)