



Iberian Cooked Ham

Complete piece, with the leg and the bone



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

Piece weight: 11 Kg. aprox.
Piece measure: 690 x 295 x 195 mm
Pieces per box: 1 unit
Box weight: 11,9 Kg. aprox.
Boxes per pallet: 32 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 130 Kcal / 546 kJ

Fat: 6,3g

whereof saturated: 2,3g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 18,6g

Salt: 2,3g



DESCRIPTION

We develop our Iberian Cooked Ham from the complete piece, after up to half a century creating this reference: 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. An ready to taste...



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood, creating a final product with a characteristic “bouquet”
- Special selected iberian fresh hams, which we eliminate all the fat, cooking slowly in order to improve their flavor

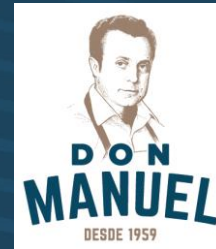


CONSUMPTION / PAIRING

Perfect product to be taste as a “tapa” or appetizer at any time of the day. Thanks of the juiciness of the iberian meat it’s not necessary to add any complement: just let it “breathe” after cut and taste, for example, in sliced “chips”

EXPIRATION DATE / STORAGE & TRANSPORT

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



Semi-boned Iberian Cooked Ham

Complete piece without the bone and with the leg



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

Piece weight: 8,5 Kg. aprox.
Piece measure: 610 x 230 x 150 mm
Pieces per box: 1 unit
Box weight: 9,45 Kg. aprox.
Boxes per pallet: 32 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 130 Kcal / 546 kJ

Fat: 6,3g

whereof saturated: 2,3g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 18,6g

Salt: 2,3g



DESCRIPTION

Iberian cooked ham, semi-boned,. We keep the “black” hoof in order to see the pork race when the piece it’s placed in a desk / bar. The product could be cut by knife or using a butchery machine



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood, giving a creating a final product with a characteristic “bouquet”
- Possibility to be cut as “tapas” (knife) or big slices (machine)



CONSUMPTION / PAIRING

Perfect to be tasted as a “tapa” when the product is cut by hand with knife, or using a butchery machine creating big slices for placing at sandwiches, as a snack...

EXPIRATION DATE / STORAGE & TRANSPORT

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



Boneless Artisan Cooked Ham

Complete piece without the bone and the leg



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

Piece weight: 7,65 Kg. aprox.
Piece measure: 350 x 230 x 150 mm
Pieces per box: 1 unit
Box weight: 8,1 Kg. aprox.
Boxes per pallet: 60 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 138 Kcal / 574 kJ

Fat: 9g

whereof saturated: 3,5g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 14,2g

Salt: 2,2g



DESCRIPTION

Pork iberian cooked ham piece, completely boneless. Ready to be cut by machine, perfect to be sold as in detail channel as in HORECA sector. We could sell complete or divided in two parts



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood, giving a creating a final product with a characteristic “bouquet”
- Boneless from original piece, not using parts from other hams
- Possibility of serving in halves, perfect for reduce consumptions



CONSUMPTION / PAIRING

Product perfect to be tasted as a “tapa”, cutting by machine. Also it’s ready to become an ingredient for those recipes where slices could be part of them (canellone, quiches, risottos, rolls...)

EXPIRATION DATE / STORAGE & TRANSPORT

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