

Serrano Cooked Ham

Complete piece, with the leg and the bone



Lactose free



Starch free



Egg free



Gluten free



INGREDIENTS

Pork ham (90%), water, salt, sugars, species, stabilizers (tri-, di- and poliphosphates), antioxidant (sodium ascorbate), preservative (sodium nitrate)

LOGISTIC

Piece weight: 10,5 Kg. aprox.
Piece measure: 690 x 295 x 195 mm
Pieces per box: 1 unit
Box weight: 11,5 Kg. aprox.
Boxes per pallet: 32 cajas

NUTRITION FACTS

Serving size:

100 g

Energy: 109,9 Kcal / 463,2 kJ

Fat: 3,1g

whereof saturated: 1,2g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 19,5g

Salt: 2g



DESCRIPTION

Pork ham piece developed from MRM since 1974, according to Westfalia Ham format. From we received the raw material in fresh, we inject our MRM brine by the ham artery, creating a final product with an incomparable juiciness



ADVANTAGES / ATTRIBUTES

- Brine injection by ham artery without any piece variation
- Natural smoked with beech wood, creating a final product with a characteristic “bouquet”
- Fresh product cooked slowly in order to improve its flavor and juiciness

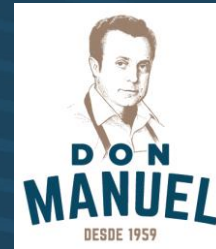


CONSUMPTION / PAIRING

Perfect product to be taste as a “tapa” or appetizer at any time of the day. Possibility of seasoning with sweet pepper and with an extra virgin olive oil stream, even heating before in a pan or in the microwave

EXPIRATION DATE / STORAGE & TRANSPORT

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



Semi-boned Serrano Cooked Ham

Complete piece without the bone and with the leg



Lactose free



Starch free



Egg free



Gluten free



INGREDIENTS

Pork ham (90%), water, salt, sugars, species, stabilizers (tri-, di- and poliphosphates), antioxidant (sodium ascorbate), preservative (sodium nitrate)

LOGISTIC

Piece weight: 8,3 Kg. aprox.
Piece measure: 340 x 295 x 185 mm
Pieces per box: 1 unit
Box weight: 9,2 Kg. aprox.
Boxes per pallet: 48 boxes

NUTRITION FACTS

Serving size:

100 g

Energy: 109,9 Kcal / 463,2 kJ

Fat: 3,1g

whereof saturated: 1,2g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 19,5g

Salt: 2g



DESCRIPTION

Pork ham piece, semi-boned, keeping the leg in order to show it in the detail counter. Possibility of cutting by hand (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)



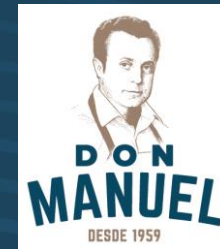
CONSUMPTION / PAIRING

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...

Ready to it or heating with olive oil + sweet pepper

EXPIRATION DATE / STORAGE & TRANSPORT

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



Boneless Serrano Cooked Ham

Complete piece without the bone and the leg



Lactose free



Starch free



Egg free



Gluten free

INGREDIENTS

Pork ham (90%), water, salt, sugars, species, stabilizers (tri-, di- and poliphosphates), antioxidant (sodium ascorbate), preservative (sodium nitrate)

LOGISTIC

Piece weight: 7,5 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: 109,9 Kcal / 463,2 kJ

Fat: 3,1g

whereof saturated: 1,2g

Carbohydrate: 1g

whereof sugars: 0,5g

Proteins: 19,5g

Salt: 2g



DESCRIPTION

Pork ham piece, completely boneless. Ready to be cut by machine, perfect to be sold as in detail channel as in HORECA sector



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 or slices from other hams, obtaining an uniform flavor



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)