

IBERICA GOURMET



Catalog of hams, sausages and shoulders.

DISCOVER THE AUTHENTIC FLAVOR OF SPAIN WITH OUR IBERIAN SAUSAGES.

Hams, shoulders and sausages made by hand that reach their maturation in natural cellars following the centuries-old tradition of the region. Discover our products in all their categories and forms: Iberian acorn-fed, field bait and bait. Whole pieces, boneless or sliced.





HAMS



100% Iberian Bellota Ham: The jewel in the crown. The authentic black pata. It comes from 100% Iberian pigs raised in freedom, which feed in their final phase on acorns and herbs offered by the natural environment. It has an elongated and stylized shape. With a dark reddish color with fat infiltrated into the muscle mass. It has a slightly salty and sweet flavor at the same time and a pleasant and intense aroma.



100% Iberian Bellota Ham: 100% Iberian pigs raised in freedom, which are fed in their final phase on acorns and herbs offered by the natural environment.
Ingredients: Pork ham and salt
Minimum healing period: 36 months
Weight: 8 – 8.5 kg approx.
Boneless Weight: 4.2 – 4.8 kg approx.
Machine sliced: 35 envelopes of 100 gr
Sliced with a knife: 30 plates of 100 gr



Iberian Cebo de Campo Ham 50% Iberian Breed: 50% Iberian pigs raised in freedom, which are fed with feed, cereals and legumes; and herbs and grasses that the natural environment offers them.
Minimum healing period: 30 months
Weight: 8 – 8.5 kg approx.
Boned Weight: 4.2 – 4.8 kg approx.
Machine sliced: 36 envelopes of 100 gr



Premium Ham: Pigs raised in freedom, which are fed with feed, herbs and pastures that the natural environment offers them.
Minimum healing period: 30 months
Weight: 8 – 8.5 kg approx.
Machine sliced: 20 envelopes of 100 gr



Iberian Cebo Ham 50% Iberian Breed: 50% Iberian pigs raised intensively on livestock farms, fed exclusively on feed, cereals and legumes.
Ingredients: Pork ham and salt.
Minimum healing period: 30 months
Weight: 8 – 8.5 kg approx.
Boneless Weight: 4.2 – 4.8 kg approx.
Machine sliced: 36 envelopes of 100 gr
Sliced with a knife: 31 plates of 100 gr



Duroc Ham: The Duroc belongs to a breed of white-coated pigs and is the only one that is allowed to be crossed with Iberian pigs. It has its origin in the United States. Duroc ham is characterized by the infiltration of its fat that gives it an excellent juiciness and flavor.
Minimum healing period: 24 months
Weight: approx. 9 kg
Boneless Weight: 4.2 – 4.8 kg approx.
Machine sliced: 38 envelopes of 100 gr



Serrano Ham: Pigs raised intensively on livestock farms, which are fed exclusively on feed, cereals and legumes. It has a delicate and slightly salty flavor, with a pleasant aroma. Its characteristic color ranges from pink to purple red in the lean part and shiny appearance of the fat.

Minimum healing period: 24 months

Weight: approx. 9 kg



**PALLETS
IBERIAN**



100% Iberian Bellota Ham: The jewel in the crown. The authentic black pata. It comes from 100% Iberian pigs raised in freedom, which are fed in their final phase on acorns and herbs offered by the natural environment.
Ingredients: Pork ham and salt.
Curing in natural cellar: 39 months.
Weight: 7.5 – 8 kg approx.
Sliced with a knife: 30 plates of 100 gr.



100% Iberian Bellota Shoulder: 100% Iberian pigs raised in freedom in the Los Pedroches pasture, which are fed in their final phase on acorns and herbs offered by the natural environment.
Minimum healing period: 24 months
Weight: approx. 5 – 5.5 kg
Boneless Weight: 2.3 – 2.6 kg approx.
Machine sliced: 21 envelopes of 100 gr



Cebo Campo Iberian Shoulder 50% Iberian Breed: 50% Iberian pigs raised in freedom, which are fed with feed, cereals and legumes; and herbs and grasses that the natural environment offers them.
Minimum healing period: 20 months
Weight: approx. 5 – 5.5 kg
Boneless Weight: 2.3 – 2.6 kg approx.
Machine sliced: 23 envelopes of 100 gr



Premium Shoulder: Pigs raised in freedom, which are fed with feed, herbs and pastures that the natural environment offers them.
Premium Palette
Minimum healing period: 20 months
Weight: approx. 5 – 5.5 kg
Machine sliced: 23 envelopes of 100 gr



Iberian Cebo Shoulder 50% Iberian Breed: 50% Iberian pigs raised intensively on livestock farms, fed exclusively on feed, cereals and legumes.
Iberian Cebo Shoulder 50% Iberian Breed
Minimum healing period: 20 months
Weight: approx. 5 – 5.5 kg
Boneless Weight: 2.3 – 2.6 kg approx.
Machine sliced: 23 envelopes of 100 gr
Sliced with a knife: 20 plates of 100 gr



**HAMS AND
PALLETS
IBERIAN
BONELESS**



100% Iberian Bellota Ham: 100% Iberian pigs raised in freedom, which are fed in their final phase on acorns and herbs offered by the natural environment.
Ingredients: Pork ham and salt.
Minimum healing period: 36 months
Weight: 8 – 8.5 kg approx.
Boned Weight: 4.2 – 4.8 kg approx.



Cebo de Campo Iberian Ham 50% Iberian Breed: 50% Iberian pigs raised in freedom, which are fed with feed, cereals and legumes; and herbs and grasses that the natural environment offers them
Minimum healing period: 30 months
Weight: 8 – 8.5 kg approx.
Boned Weight: 4.2 – 4.8 kg approx.



Iberian Cebo Ham 50% Iberian Breed: 50% Iberian pigs raised intensively on livestock farms, fed exclusively on feed, cereals and legumes.
Ingredients: Pork ham and salt.
Minimum healing period: 30 months
Weight: 8 – 8.5 kg approx.
Boneless Weight: 4.2 – 4.8 kg approx.



Duroc Ham: Pigs raised intensively on livestock farms, which are fed exclusively on feed, cereals and legumes.
Minimum healing period: 24 months
Weight: approx. 9 kg
Boned Weight: 4.2 – 4.8 kg approx.



Serrano Ham: Pigs raised intensively on livestock farms, which are fed exclusively on feed, cereals and legumes.
Ingredients: Pork ham and salt.
Minimum healing period: 24 months
Weight: approx. 9 kg



100% Iberian Bellota Shoulder: 100% Iberian pigs raised in freedom that are fed in their final phase on acorns and herbs offered by the natural environment.
Minimum healing period: 24 months
Weight: approx. 5 – 5.5 kg
Boneless Weight: 2.3 – 2.6 kg approx.



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SAUSAGES



Iberian Bellota Salchichón:

Minimum healing period: 90 days
Half Piece Weight: 450 – 500 g approx.



Iberian Acorn-fed Chorizo

Minimum healing period: 90 days
Half Piece Weight: 450 – 500 g approx.



100% Iberian Acorn-fed Loin

Minimum healing period: 90 days
Half Piece Weight: 450 – 500 g approx.



Chorizo Iberian Morcilla:

Sweet Chorized Iberian Morcilla.
Iberian Black Pudding Chorizo Salted



Iberian blood sausage pumpkin

Iberian Black Pudding Sweet Pumpkin
Iberian Black Pudding Spicy Pumpkin



Iberian Morcón



SLICED



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Sliced with a knife: 30 plates of 100 gr



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Machine sliced: 36 envelopes of 100 gr
Sliced with a knife: 31 plates of 100 gr



Premium Ham: Pigs raised in freedom, which are fed with feed, herbs and pastures that the natural environment offers them.
Minimum healing period: 30 months
Weight: 8 – 8.5 kg approx.
Machine sliced: 20 envelopes of 100 gr



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Minimum healing period: 24 months
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Minimum healing period: 20 months
Machine sliced: 23 envelopes of 100 gr
Sliced with a knife: 20 envelopes of 100 gr



Premium Shoulder: Pigs raised in freedom, which are fed with feed, herbs and pastures that the natural environment offers them.
Premium Palette
Machine sliced: 23 envelopes of 100 gr



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Iberian Cebo Shoulder 50% Iberian Breed
Minimum healing period: 20 months
Machine sliced: 23 envelopes of 100 gr
Sliced with a knife: 20 plates of 100 gr



Iberian Acorn-fed Chorizo:

Minimum healing period: 90 days
Half Piece Weight: 450 – 500 g approx.



Iberian Bellota Salchichón:

Minimum healing period: 90 days
Half Piece Weight: 450 – 500 g approx.



100% Iberian Bellota Loin:

Minimum healing period: 90 days
Half Piece Weight: 450 – 500 g approx.

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