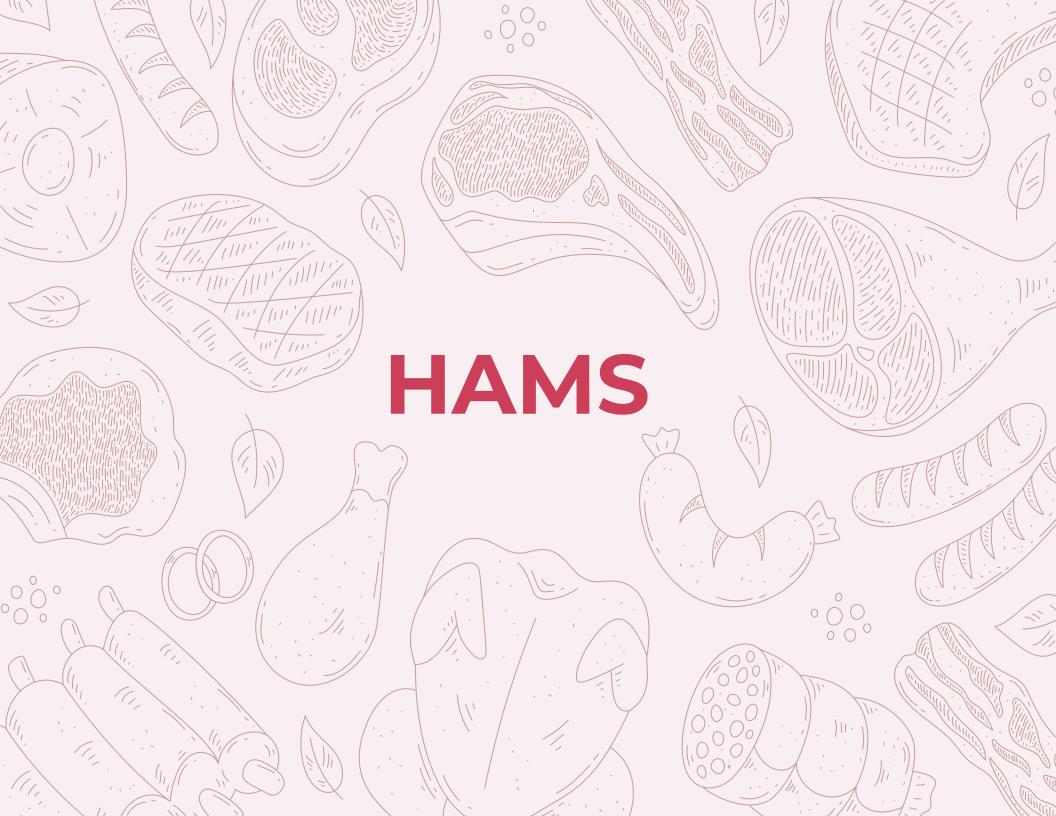


Catalog of hams, sausages and shoulders.

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.







**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.



**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



**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 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



**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



**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

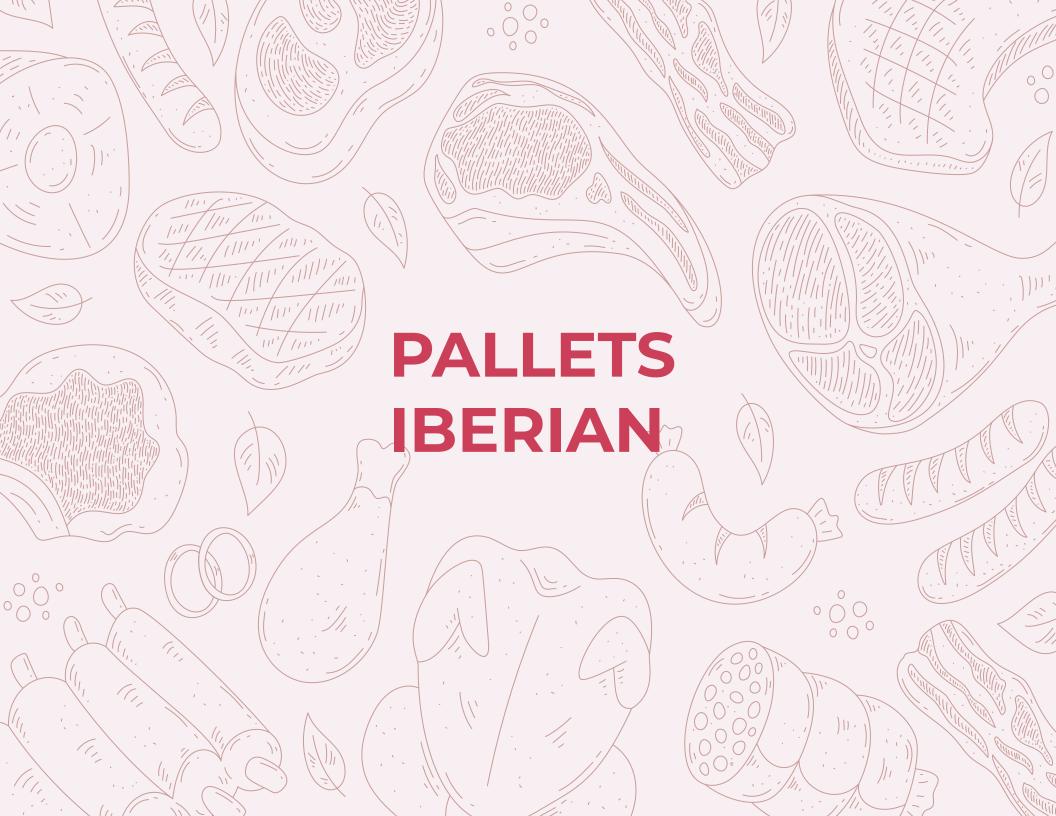
Weight: approx. 9 kg

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





**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.



**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



**100% Iberian Bellota Shoulder:** 100% Iberian pigs raised in freedom in the Los Pedroches pasture, which feed 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



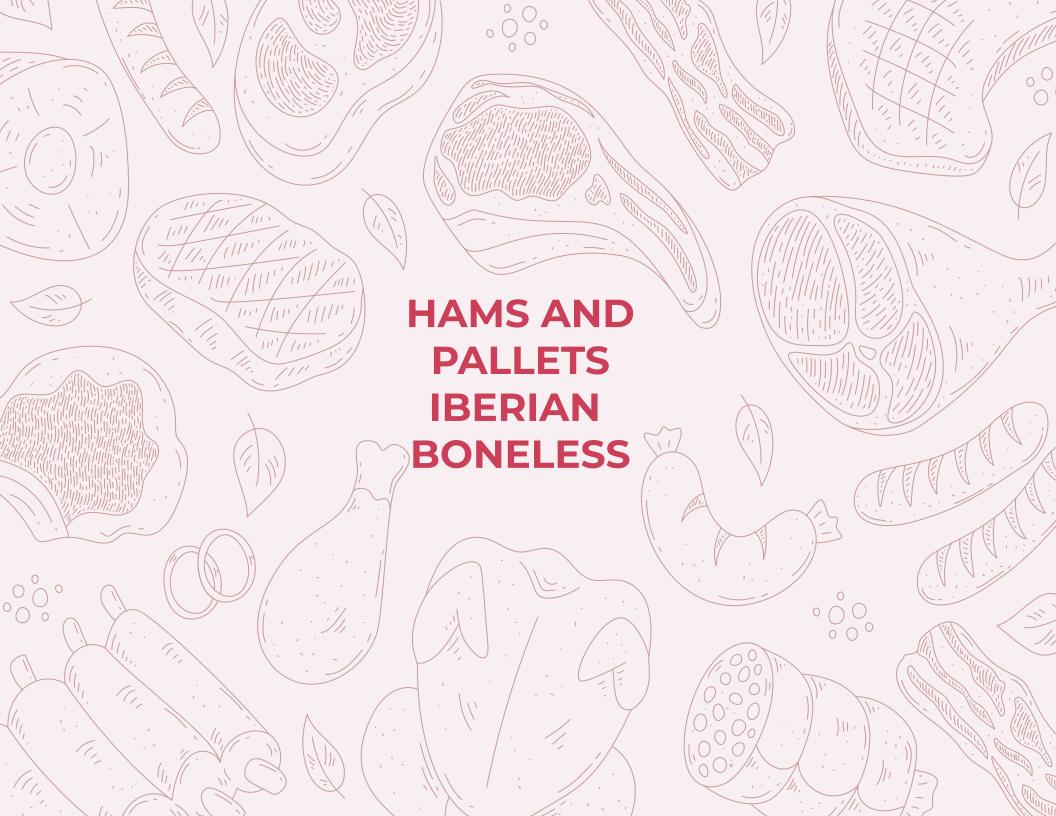
Iberian Cebo Shoulder 50% Iberian Breed: 50% Iberian pigs raised intensively on livestock farms, fed exclusively on feed, cereals and legumes. Iberian Cebo Shoulder 50% Iberian Breed Minimum healing period: 20 months

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



**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





**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.



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

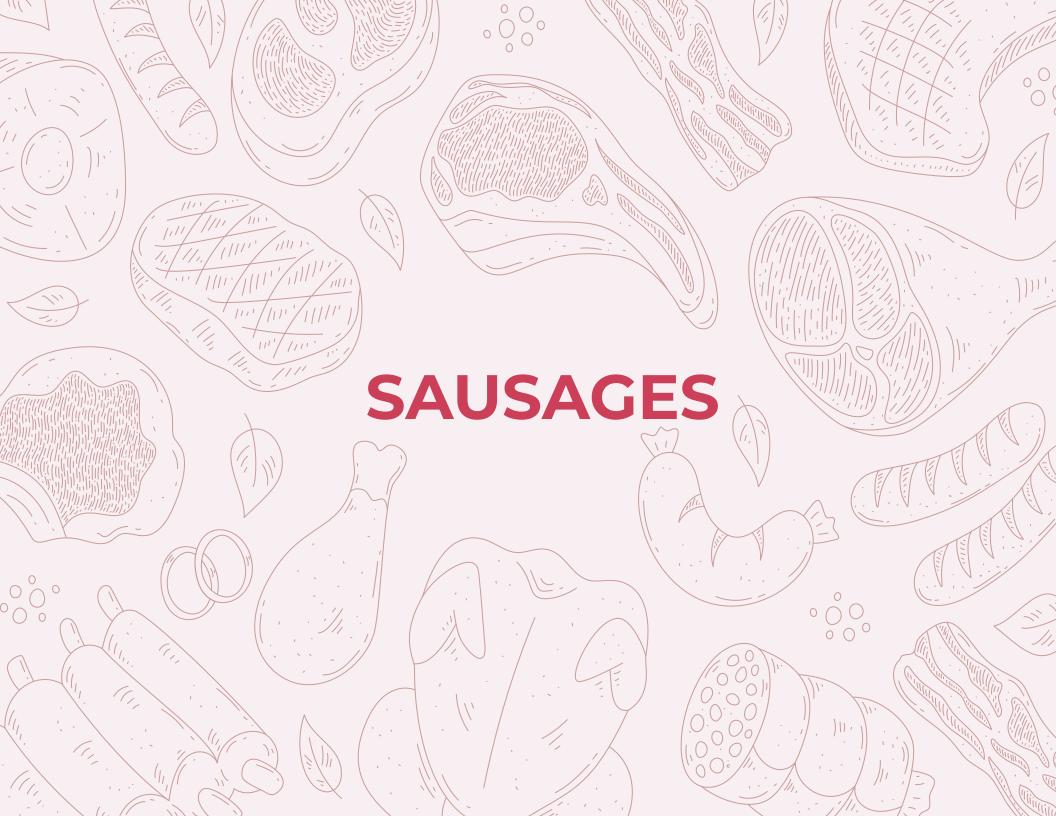
Weight: approx. 5 – 5.5 kg
Boneless Weight: 2.3 – 2.6 kg approx.



Iberian Cebo Shoulder 50% Iberian Breed: 50%Iberian pigs raised intensively on livestock farms, fed exclusively on feed, cereals and legumes.

Minimum healing period: 20 months

Weight: approx. 5 – 5.5 kg
Boneless Weight: 2.3 – 2.6 kg approx.





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

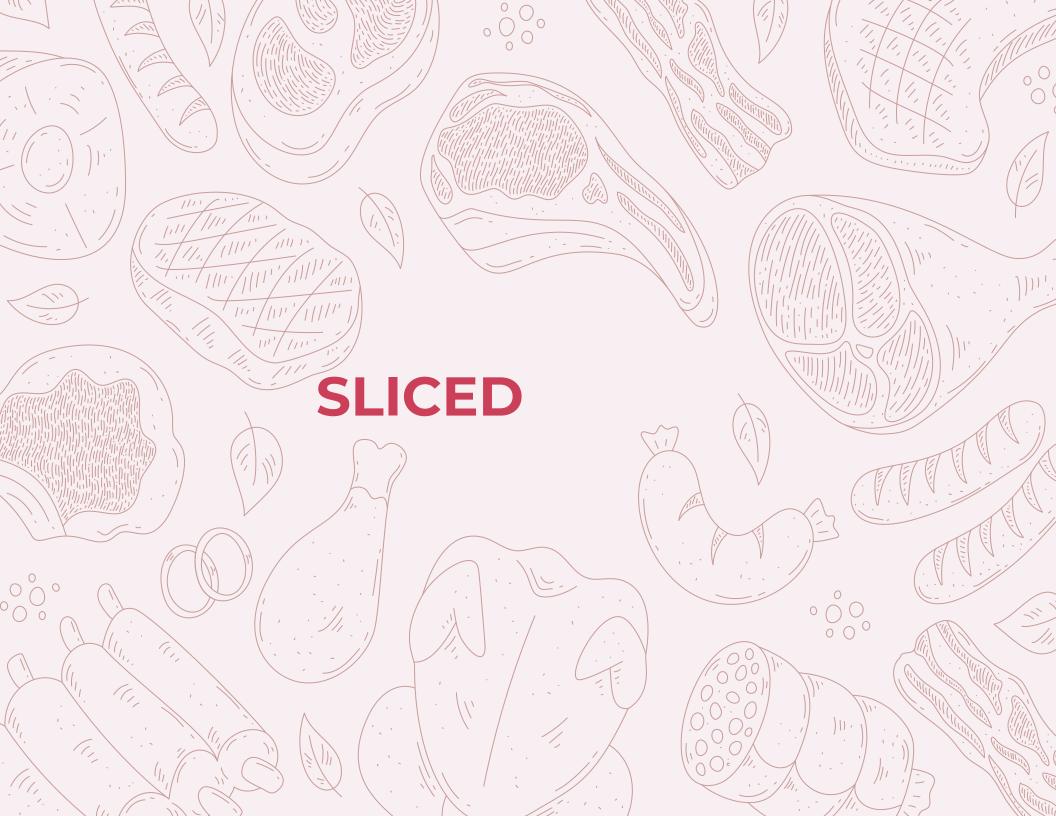


Iberian blood sausage pumpkin

Iberian Black Pudding Sweet Pumpkin Iberian Black Pudding Spicy Pumpkin



Iberian Morcón





**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

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.

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



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



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Minimum healing period: 24 months



**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 Machine sliced: 38 envelopes of 100 gr



**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 winery: 39 months.

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.

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

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



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

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.



Catalog of hams, sausages and shoulders.