

IBERICA GOURMET



Catalog of hams, slices and more.

A wooden bowl filled with sliced Iberian ham and a bunch of fresh green herbs. The ham is sliced into thin, overlapping pieces, showing the characteristic marbled texture of fat and lean meat. The herbs are fresh and vibrant green, adding a touch of freshness to the dish. The bowl is made of light-colored wood and is set against a dark background.

Discover the essence of authentic Iberian Ham.

Our hams, carefully selected and matured to perfection, are a tribute to the tradition and artisanal quality of the Iberian Peninsula. Each piece is a masterpiece of flavor, with fine veins of fat that melt in the mouth, offering an unparalleled gastronomic experience. Let yourself be seduced by the pleasure of authenticity.

Hams



HAM D.O.P. (7 - 8.5KG)

- Minimum cure of 18 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box.

Our Ham, like all our products, follows the highest quality standards thanks to our complete traceability throughout the production process.



IBERIAN CEBO HAM 50% IBERIAN BREED (8.5 - 9.5 KG)

Iberian Cebo Ham with AENOR certificate in Antibiotic-Free Raising from weaning. The pigs used have been treated with the best living conditions, in their habitat and feeding.

- Minimum cure of 25 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box.



HAM D.O.P. WHITE GOLD (8.5 - 9.5 KG)

- Minimum cure of 22 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box.

Our Oro Blanco Ham, like all our products, follows the highest quality standards thanks to our complete traceability throughout the production process.



HAM (100% DUROC PARENT) FROM 7.5 TO 8 KG

Our 100% Duroc Padre ham belongs, benchmarks in terms of quality and cured at its point of salt. Thanks to its genetics we manage to obtain meat with great intramuscular infiltration, acquiring a unique flavor on the market.

- Minimum cure of 12 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box.





HAM D.O.P. (8KG - 8.5KG) + EXTRA DUROC SAUSAGED LOIN TACO (310 G) + HAM BAR, KNIFE AND CHAIRA

- Minimum cure of 18 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box
- A ham holder, knife and sharpening steel are included



HAM D.O.P. (8KG - 8.5KG) + DUROC LOIN TACO (310G)

- Minimum cure of 18 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box



HAM D.O.P. (8KG - 8.5 KG) + HAM HOLDER, KNIFE AND CHAIRA

- Minimum cure of 18 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box
- Contains a ham holder, a knife and a sharpening steel



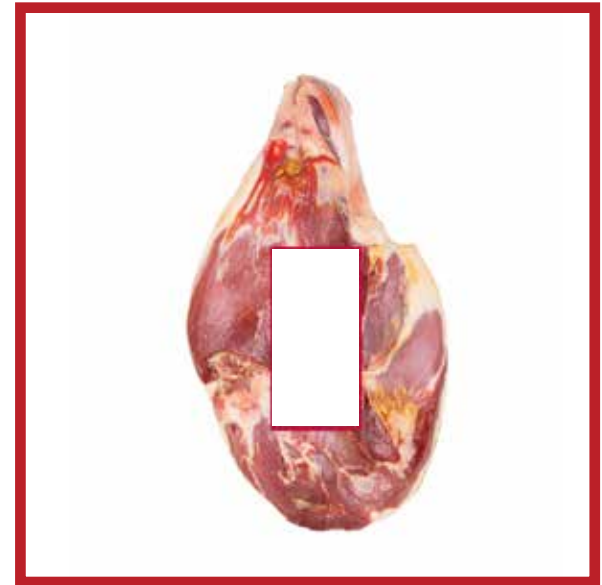
IBERIAN CEBO HAM 50% IBERIAN BREED (9KG - 9.5KG)

- Minimum cure of 25 months
- High protein content
- It is sent vacuum packed, with mesh and net inside a suitcase box
- Contains as a gift a ham holder, a knife and a sharpening steel

Our Iberian Cebo Ham, like all our products, follows the highest quality standards thanks to our complete traceability throughout the production process.



POLISHED D.O.P HAM CENTER (5KG - 5.5 KG)
-Minimum curing of the Ham for 18 months
-High protein content
-Ship vacuum packed



D.O.P HAM CENTER (5KG - 5.5 KG)
-Minimum cure of 18 months
-High protein content
-Ship vacuum packed



HAM D.O.P. WHITE GOLD (8.5 - 9.5 KG) + HAM BAR, KNIFE AND CHAIRA
-Minimum cure of 22 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box.
-Contains a ham holder, a knife and a sharpening steel



SLICED DOP HAM BRIEFCASE (6 ENVELOPES OF 100G)
From a gastronomic miracle, D.O.P Ham is born. that, regardless of the distance, is a flavor that unites us.
-Minimum cure of 18 months
-High protein content
-6 envelopes of Ham are sent

Pallets



IBERIAN BAIT SHOULDER 50% IBERIAN BREED (6.5KG - 7.5KG)
-Minimum cure of 20 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box



PALLET D.O.P (4.5 - 5 KG)
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box.



D.O.P PALETTE (4.5KG - 5 KG) + HAM HOLDER, KNIFE AND CHAIRA
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box
-A ham holder, knife and sharpening steel are included



D.O.P PALETTE (4.5KG - 5KG) + DUROC LOIN TACO (310G)
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box





**IBERIAN BAIT SHOULDER 50% IBERIAN BREED (6.5 - 7.5 kg)
WITH HAM BAR, KNIFE AND CHAIRA**
 -Minimum cure of 20 months
 -High protein content
 -It is sent vacuum packed, with mesh and net inside a suitcase box
 -Contains as a gift a ham holder, a knife and a sharpening steel



GRAN PREMIER SEMIBONED D.O.P SHOULDER (approximately 4.5KG)
 -Healing from 9 to 11 months
 -High protein content
 -It is sent vacuum packed, with mesh and net inside a suitcase box.
 -Semi-boned product



**HAM AND SHOULDER (PADRE 100% DUROC) WITH HAM BAR,
KNIFE AND CHAIRA**
 -Minimum curing of 12 months for the ham and 10 months for the shoulder
 -Ham weighing between 6.5kg-7kg and shoulder between 4.5kg - 5kg.
 -High protein content
 -They are sent vacuum packed, with mesh and net inside a suitcase box



PALLET CENTER (100% DUROC PARENT) (2KG - 2.5KG)
 -Minimum cure of 10 months
 -High protein content
 -Ship vacuum packed



POLISHED PALLET CENTER (100% DUROC PARENT) (2KG - 2.5KG)
-Minimum cure of 10 months
-High protein content
-Ship vacuum packed



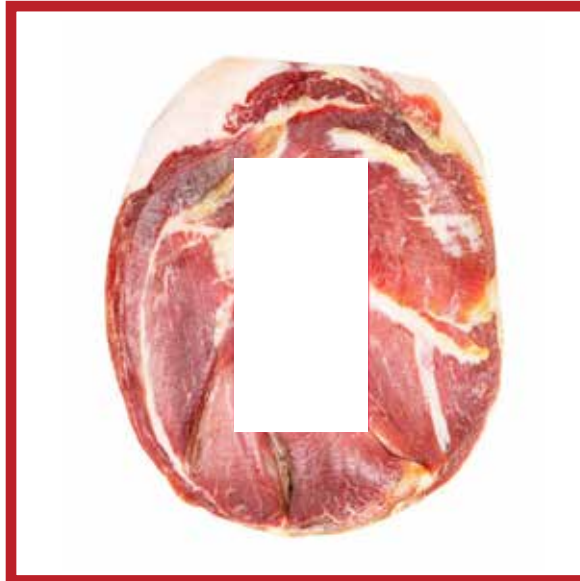
SEMI-BONED D.O.P SHOULDER (4.5KG approx)
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box.
-Semi-boned product



IBERIAN BAIT SHOULDER CENTER 50% IBERIAN BREED OF
2KG-2.5KG
-Minimum cure of 20 months
-High protein content
-Ship vacuum packed



D.O.P PALLET CENTER (2KG - 2.5KG)
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box.
-No nitrites, nitrates or other added additives. Only sea salt.



D.O.P PALLET CENTER (2KG - 2.5KG)

-Healing from 9 to 11 months

-High protein content

-It is sent vacuum packed, with mesh and net inside a suitcase box.



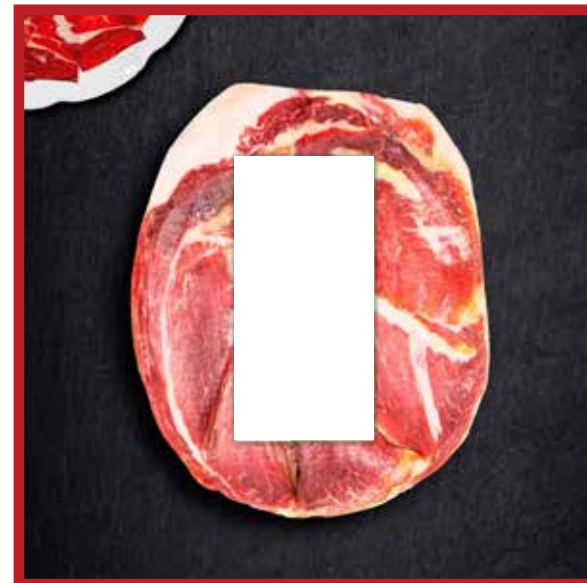
POLISHED PALLET CENTER (100% DUROC PARENT) (2KG - 2.5KG)
-Minimum cure of 10 months
-High protein content
-Ship vacuum packed



SEMI-BONED D.O.P SHOULDER (4.5KG approx)
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box.
-Semi-boned product



IBERIAN BAIT SHOULDER CENTER 50% IBERIAN BREED OF 2KG-2.5KG
-Minimum cure of 20 months
-High protein content
-Ship vacuum packed



D.O.P PALLET CENTER (2KG - 2.5KG)
-Healing from 9 to 11 months
-High protein content
-It is sent vacuum packed, with mesh and net inside a suitcase box.
-No nitrites, nitrates or other added additives. Only sea salt.

Slices



D.O.P PALLET CENTER (2KG - 2.5KG) DOP HAM CASE (18 ENVELOPES OF 50G / 900G)
-Minimum curing of the Ham for 18 months
-High protein content
-18 envelopes of D.O.P Ham are sent. 50g/unit



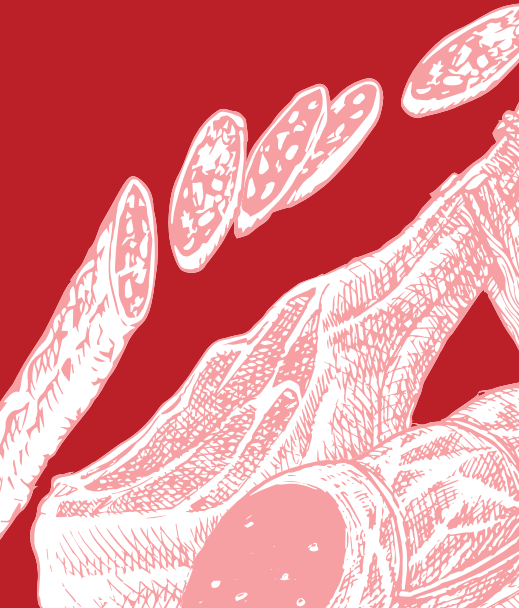
IBERIAN CEBO HAM CASE 50% IBERIAN BREED (18 ENVELOPES OF 50g / 900g)
-Minimum cure of 25 months
-High protein content
-18 units of vacuum-packed sliced Iberian Cebo Ham are sent



100% DUROC JAMON PADRE CASE (18 ENVELOPES OF 50G / 900G)
-Minimum cure of 12 months
-High protein content
-18 units of vacuum-packed sliced Duroc Ham are sent

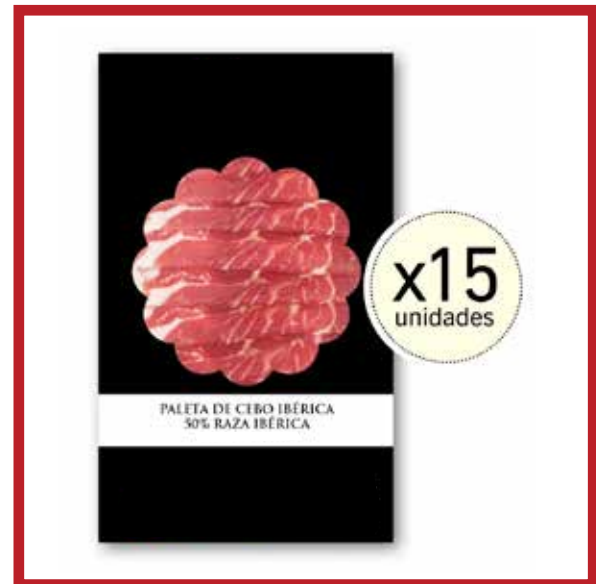


POLISHED D.O.P HAM CENTER (5.5KG - 6KG)
From a gastronomic miracle, D.O.P Ham is born. that, regardless of the distance, is a flavor that unites us.
-Minimum cure of 22 months
-High protein content
-Ship vacuum packed





D.O.P PALETTE SLICED (LOT OF 15 ENVELOPES OF 100G/UNIT)
 -Healing from 9 to 11 months
 -High protein content
 -15 units of D.O.P Palette are sent. vacuum packed sliced



IBERIAN BAIT SHOULDER 50% SLICED IBERIAN BREED (LOT OF 15 ENVELOPES OF 80G/UNIT)
 -Minimum cure of 20 months
 -High protein content
 -15 units of vacuum-packed Iberian Cebo Shoulder are sent



D.O.P PALETTE SLICED (LOT OF 15 ENVELOPES OF 80G/UNIT)
 -Healing from 9 to 11 months
 -High protein content
 -15 units of D.O.P Palette are sent. vacuum packed sliced



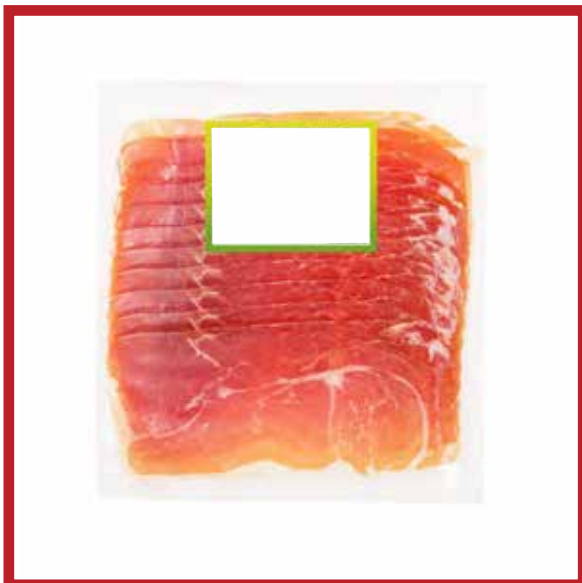
SHOULDER (100% DUROC PARENT) SLICED. LOT OF 15 ENVELOPES OF 100G/UNIT
 -Minimum cure of 10 months
 -High protein content
 -15 units of Duroc Palette are sent vacuum packed



JAMÓN DE CEBO IBÉRICO 50% RAZA IBÉRICA LONCHEADO (LOTE DE 15 SOBRES DE 100G/UNIDAD)
 -Curación mínima de 25 meses
 -Alto contenido en proteínas
 -Se envían 15 unidades de Jamón de Cebo Ibérico loncheado envasado al vacío



HAM D.O.P. SLICED (LOT OF 15 ENVELOPES OF 80G/UNIT)
 -Minimum cure of 18 months
 -High protein content
 -15 units of D.O.P Ham are sent. vacuum packed sliced



HAM (PADRE 100% DUROC) LOT OF 15 ENVELOPES OF 100G/UNIT Our Padre 100% Duroc Ham belongs to the range of products, benchmarks in terms of quality and cured to the point of salt. Thanks to its genetics we manage to obtain meat with great intramuscular infiltration, acquiring a unique flavor on the market.
 -Minimum cure of 12 months
 -High protein content
 -15 units of vacuum-packed sliced ham are sent



HAM D.O.P. KNIFE CUT (LOT OF 15 ENVELOPES OF 80G/UNIT) From a gastronomic miracle, D.O.P Ham is born. that, regardless of the distance, is a flavor that unites us.
 -Minimum cure of 18 months
 -High protein content
 -15 units of D.O.P Ham are sent. vacuum packed sliced



SPECIAL EDITION CASE HAM DOP 25 KT WHITE GOLD (1KG)
 -Minimum cure of 22 months
 -High protein content
 -10 envelopes of knife-cut ham are sent



100% NATURAL SLICED DOP PALETTE BRIEFCASE (6 ENVELOPES OF 100G)
 -Minimum cure of 11 months
 -Made only with sea salt
 -High protein content
 -6 envelopes of D.O.P Teruel 8 Seasons Palette are sent



SLICED D.O.P LOT (15 ENVELOPES OF 80G/UNIT)
 Minimum curing of 18 months for the Ham and 9 to 11 months for the Shoulder
 -High protein content
 -10 envelopes of D.O.P Ham are sent. and 5 envelopes of Paleta D.O.P.
 -Our Ham, like all our products, follows the highest quality standards thanks to our complete traceability throughout the production process.



HAM D.O.P. SLICED (LOT OF 15 ENVELOPES OF 100G/UNIT)
 From a gastronomic miracle, D.O.P Ham is born. that, regardless of the distance, is a flavor that unites us.
 -Minimum cure of 18 months
 -High protein content
 -15 units of D.O.P Ham are sent. vacuum packed sliced



DOP PACK (50G / UNIT)

- Minimum curing of 18 months for the Ham and 9 to 11 months for the Shoulder
- High protein content
- 10 envelopes of D.O.P Ham are sent. and 15 envelopes of Paleta D.O.P.

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