

CEBO IBERICO PORK BACKHAM 50% IBERICO BREEDING

A natural product, prepared following the tradition of Jabugo

Iberian ham from grain-fed pork, from Iberian pigs raised semi-extensively. Our Iberian pigs are fed aromatic herbs, cereals and natural leguminous vegetables, rich in sodium, fibre and proteins.

We follow the complete **traditional preparation process** for our hams in our **natural cellars in Jabugo** where, opening and closing the windows, the hams mature **with the passing of the seasons**.

CHARACTERISTICS: A slender ham, with a black trotter and slim bone. The external fat is soft with a smooth texture. Its profile has the characteristic V-shaped cut.

CURING: Between 18 and 24 months.

LOGISTICS:

PRODUCT	UT. CARTON	EAN
CEBO IBERICO PORK BACKHAM 50% IBERICO BREEDING	From 1 to 5 uts. Pal box - up to 60 uts.	8436034850243
CEBO IBERICO PORK BACKHAM 50% IBERICO BREEDING + mesh	From 1 to 5 uts. Pal box - up to 60 uts.	8436034854289
CEBO IBERICO PORK BACKHAM 50% IBERICO BREEDING BONELESS	From 3 to 5 uts.	8436034852346
CEBO IBERICO PORK BACKHAM 50% IBERICO BREEDING BONELESS 1/2 PIECE	From 3 to 5 uts.	8436034851820
SLICED 80 g CEBO IBERICO PORK BACKHAM 50% IBERICO BREEDING (with presentation case)	15 uts.	8436034851172
SLICED~80~g~CEBO~IBERICO~PORK~BACKHAM~50%~IBERICO~BREEDING~(withouth~presentation~case)	15 uds.	8436034853688