



BELLOTA 100% IBERICO PORK CURED LOIN



A high quality artisan product, with an exquisite flavour

Coming from **Iberico pigs raised free-range in the oak forests** of south-west Spain, and fed on **acorns, grass** and aromatic plants. It is the full pork loin, whole piece, with no covering layer of fat. This feed, rich in proteins, glyicides and fats, in combination with plenty of exercise for the pig, achieves the perfect proportion of meat and fat necessary to produce the characteristic **marbling**, which distinguishes the organoleptic quality of the meat.

Meat seasoned only with salt, garlic and paprika, in natural or Fibran casings. **Traditional** curing in our **natural drying rooms**. The infiltration of intramuscular fat makes the product smooth and juicy, when cut it presents tones from orange to mahogany, **with its characteristic marbling**.

CHARACTERISTICS: A whole pork loin strip, encased in natural and/or Fibran casings. The whole loin is approximately 75 cm long.

CURING: Around 90 days.

LOGISTICS:

PRODUCT	UT. CARTON	EAN
BELLOTA 100% IBERICO PORK CURED LOIN 3 PIECES IN TIN NATURAL CASING	3 uts. per tin, boxes of 1, 3 or 9 tins	8436034852490
BELLOTA 100% IBERICO PORK CURED LOIN NATURAL CASING	From 5 to 7 uts.	8436034854463
BELLOTA 100% IBERICO PORK CURED LOIN	From 5 to 7 uts.	8436034851677
BELLOTA 100% IBERICO PORK CURED LOIN boxed piece	8 units in carrying case for shoulder-ham	8436034853916
BELLOTA 100% IBERICO PORK CURED LOIN 1/2 piece	From 10 to 14 uts.	8436034851288
BELLOTA 100% IBERICO PORK CURED LOIN 1/4 piece	32 uts.	8436034851370
SLICED 80 g BELLOTA 100% IBERICO PORK CURED LOIN HAND-SLICED	15 uts.	8436034854340
SLICED 80 g BELLOTA 100% IBERICO PORK CURED LOIN	15 uts.	8436034851257