



CEBO DE CAMPO IBERICO PORK SHOULDERHAM 50% IBERICO BREEDING



An exquisite product prepared in Jabugo

From **Iberian pork**, raised **free-range in the oak forests** of south-west peninsular Spain. Like our acorn-fed Iberian ham, it is the culmination of a long preparation process: Iberian breed, oak forests, natural feed, salt, rest and time. Our Iberian pigs are fed on **aromatic herbs and natural cereals**. This feed, in combination with plenty of exercise for the pig roaming freely, aids the development of its musculature with the perfect proportion of meat and fat necessary to produce the characteristic marbling, which distinguishes the organoleptic quality of the meat.

The preparation process is supervised day by day by our **Ham Artisans**, who guarantee the quality of our hams and are faithful to the **tradition of Jabugo**, where our hams mature in **natural cellars** at the pace 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 half-moon cut.

CURING: Between 16 and 20 months.

LOGISTICS:

PRODUCT	UT. CARTON	EAN
CEBO DE CAMPO IBERICO PORK SHOULDERHAM 50% IBERICO BREEDING	From 1 to 8 uts. - Pal box up to 100 uts.	8436034850366
CEBO DE CAMPO IBERICO PORK SHOULDERHAM 50% IBERICO BREEDING + mesh	From 1 to 8 uts. - Pal box up to 100 uts.	8436034854326
CEBO DE CAMPO IBERICO PORK SHOULDERHAM 50% IBERICO BREEDING BONELESS	From 4 to 10 uts.	8436034852391
CEBO DE CAMPO IBERICO PORK SHOULDERHAM 50% IBERICO BREEDING BONELESS 1/2 PIECE	From 4 to 10 uts.	8436034851943