



**MONTE NEVADO®**



## SERRANO HAM 15 MONTHS

Boneless - REF: 28T

Naturally air dried in the Spanish mountains

Our entry level ham is already a Gran Reserva

To make it we start with a semi-fat pork a very small amount of salt and a slow air-drying process.

This ham is cured with the air of the mountains for a minimum of 15 months

Our master ham artisans review and classify each piece one by one many times until they decide that each ham has reached the ideal maturation.

## Technical sheet

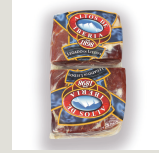
### SERRANO HAM 15 MONTHS

#### Product description

Serrano Ham 12 months, boneless, square in halves

#### Ingredients:

Ham, salt, sugar, preservatives (E-250 & E-252) and antioxidant (E-301)



#### Nutrition facts (per 100 g.)

Energetic value:	1004 KJ /240 kcal
Fats:	12 g
Saturated fatty acids:	4,8 g
Carbohydrates:	0 g
Sugars:	0 g
Protein:	33 g
Salt:	5g

#### Microbiological characteristics

Escherichia coli:	< 100 ufc/g
Staphylococcus aureus:	< 100 ufc/g
Salmonella - Shigella:	0 / 25g
Sulphite-reducing clostridia:	< 100 ufc/g
Listeria monocytogenes:	0 / 25g

Storage conditions: Keep refrigerated

Used by: 270

Traceability system: Barcode of individual piece selection

EAN code: 8437003604744

#### Packaging information

Packaging: Vacuum;Red net

#### Logistic information

Weight(g.)/unit:	5.000 g
Units per case:	2
Case dimensions (length, height, width):	59.00 x 10.00 x 37.70

#### Physical and Chemical Characteristics

Moisture SD:	≤ 57 % g
Moisture gradient:	≤ 12

Water Activity:

pH:



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