



MONTE NEVADO®



IBERICO CEBO CAMPO HAM 50% IBERICO BREED

Boneless - REF: DK2

RANGE FED

This ham comes from the autochthonous Spanish Iberico pig crossed with Duroc.

Our pigs graze freely in our dehesa oak forests where they have at least 2,5 acres per animal and they live 16 to 18 months. They are fed with cereals and grass.

The result is an exceptional meat that allows us to make the best "Cebo de Campo" ham possible.

The hams are cured meticulously in our natural drying chambers for at least 28 months in which they have developed their unique organoleptic qualities.

Tasting note: meat is an intense red, very marbled. The infiltrated fat melts as you savor.

With natural aromas, the taste remains in the mouth with some fruity notes and hues of hazelnuts.

Technical sheet

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Product description

Ibérico de cebo de campo ham 50% Ibérico breed Boneless, in halves

Ingredients:

Iberian pork ham, salt.



Nutrition facts (per 100 g.)

Energetic value:	1138KJ /272 kcal
Fats:	16 g
Saturated fatty acids:	5.3 g
Carbohydrates:	0 g
Sugars:	0 g
Protein:	32 g
Salt:	5 g

Microbiological characteristics

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

Storage conditions: Keep refrigerated

Used by: 270

Traceability system: Barcode of individual piece selection

EAN code: 8437005359178

Packaging information

Packaging: Vacuum;Black net

Logistic information

Weight(g.)/unit:	4.900 g
Units per case:	2
Case dimensions (length, heigth, 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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