



MONTE NEVADO®



SERRANO HAM 18 MONTHS

Boneless - REF: 37

Naturally air dried Sierra de Guadarrama or Sierra de Cameros

For its preparation we start with a fatty pork, little salt and a slow drying process.

This ham, as it is large and has infiltrated fat, can be cured very slowly so that the characteristic flavors of an excellent Serrano ham develop much more, that is why we cure it for a minimum of 18 months with the air of the mountains.

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

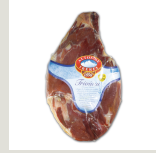
SERRANO HAM 18 MONTHS

Product description

Serrano ham, boneless, Trivium 18 months

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: 8437003604775

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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www.montenevado.com