



MONTE NEVADO®



IBERICO CEBO SHOULDER 50% IBERICO BREED

Boneless - REF: DRSF

Naturally air dried in the Spanish mountains.

This shoulder comes from the autochthonous Spanish Iberico pig crossed with Duroc. The peculiarities of these breeds accompanied by a natural diet and slow growth result in optimal marbling.

A long and natural curing process allows us to get excellent aromas and flavor from each piece, each one reaches its perfection at a different moment.

Tasting note: meat is a deep red, marbled. Smooth fat and low melting point. Very aromatic with long-lasting flavor, and a creamy, melting sensation in your mouth.

Technical sheet

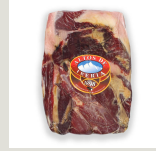
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Product description

Ibérico de cebo ham 50% Ibérico breed, 28 months, boneless

Ingredients:

Iberian pork ham, salt, sugar, preservatives (E-250 & E-252) and antioxidant (E-301)



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
Listeria monocytogenes:	0 / 25g

Storage conditions: Keep refrigerated

Used by: 270

Traceability system: Barcode of individual piece selection

EAN code: 8437013662727

Packaging information

Packaging: Vacuum

Logistic information

Weight(g.)/unit:	2.550 g
Units per case:	3
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