



**MONTE NEVADO®**



## IBERICO CEBO CAMPO SHOULDER 100% IBERICO BREED

Boneless - REF: DPKP

RANGE FED

This shoulder comes from the autochthonous Spanish Iberico.  
(100% Ibérico)

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 an average of 27 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

### IBERICO CEBO CAMPO SHOULDER 100% IBERICO BREED

#### Product description

Ibérico de cebo de campo shoulder 100% Ibérico breed,| natural, without additives, boneless

#### Ingredients:

Iberian pork shoulder, 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: 360

Traceability system: Barcode of individual piece selection

EAN code: 8437013662895

#### Packaging information

Packaging: Vacuum;Black net;Aluminum foil;Trussed

#### Logistic information

Weight(g.)/unit:	2.500 g
Units per case:	3
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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