



**MONTE NEVADO®**



## IBERICO BELLOTA HAM 50% IBERICO BREED

Boneless - REF: 64

Our acorn-fed Bellota ham 50% Iberico breed (red seal) comes from free-range animals that roam in the dehesa oak forests where they feed on acorns and grass.

Our pigs are at least 50% Iberico breed, crossed with Duroc. They roam a minimum of 2 months in "montanera" with 2,5 Acres per pig.

The slow and natural curing process of an average of 42 months allow to get outstanding aromas and flavor from each piece, each one reaches its perfection at a different moment.

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.

Tasting note: meat is a deep red color, beautifully marbled. Nice country flavor.

## Technical sheet

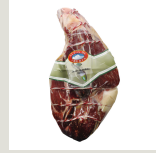
### IBERICO BELLOTA HAM 50% IBERICO BREED

#### Product description

Acorn fed Ibérico ham, 50% Ibérico breed, 36 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
Lysteria monocytogenes:	0 / 25g

Storage conditions: Keep refrigerated

Used by: 360

Traceability system: Barcode of individual piece selection

EAN code: 8437003604911

#### Packaging information

Packaging: Vacuum;Red net;Trussed

#### Logistic information

Weight(g.)/unit:	4.500 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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