



IBERICO BELLOTA HAM 100% IBERICO BREED

Boneless - REF: 66

Awarded as Best Iberico Bellota Ham in 2019 by the Ministry of Agriculture of Spain

Monte Nevado acorn-fed Bellota ham Iberico breed comes from free-range animals that roam in the dehesa oak forests where they feed on acorns and grass.

To achieve the black seal category, the regulation establishes a minimum of 2 months in "montanera" with 2,5 Acres per pig however our standards duplicate the official requirements... The minimum period in "montanera" for Monte Nevado Bellota pigs is 4 months and the surface to roam is 6 acres per pig.

Our pigs live in meadows populated with holm oaks, cork oaks and gall oaks located in Sierra de los Pedroches and Trujillo.

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, shiny and unctuous. This lighty fatty meat has sweet, nutty undertones and melts in your mouth. Intense country flavor with an aftertaste that lingers between the tongue and palate.

Technical sheet

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Product description

Acorn fed 100% Ibérico ham 42 months boneless. Pata Negra

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: 8437003604942

| Packaging information | |
|--|--|
| Packaging: | Vacuum;Black net;Aluminum foil;Trussed |
| Logistic information | |
| Weight(g.)/unit: | 4.000 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:

