



MONTE NEVADO®



SERRANO HAM 15 MONTHS

Bone in - REF: LSC86

Naturally air dried in the Spanish mountains

Our entry level ham is already a Gran Reserva

To make it we start with a semi-fat pork a very small amount of salt and a slow air-drying process.

This ham is cured with the air of the mountains for a minimum of 15 months

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

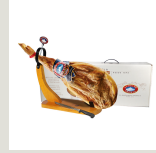
SERRANO HAM 15 MONTHS

Product description

Serrano Ham bone in, with hamholder and knife

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 in a cool place

Used by: 240

Traceability system: Barcode of individual piece selection

EAN code: 8437005359826

Packaging information

Packaging: Sulfurized paper;Cotton black sack;Cotton black net;Red cord

Logistic information

Weight(g.)/unit:	6.750 g
Units per case:	1
Case dimensions (length, height, width):	80.00 x 16.20 x 29.00

Physical and Chemical Characteristics

Moisture SD:	≤ 57 % g
Moisture gradient:	≤ 12

Water Activity:

pH:



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