



MONTE NEVADO®



SERRANO HAM 15 MONTHS

Boneless - REF: 27CO

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

Ingredients:



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
Lysteria monocytogenes:	0 / 25g

Storage conditions: Keep refrigerated

Used by:

Traceability system: Barcode of individual piece selection

EAN code: 8437005359321

Packaging information

Packaging: Vacuum;Red net

Logistic information

Weight(g.)/unit:	5.000 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:



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www.montenevado.com