



MONTE NEVADO®



IBERICO CEBO HAM 50% IBERICO BREED

Bone in - REF: IF

Naturally air dried in the Spanish mountains.

This ham comes from the autochthonous Spanish Iberico pig crossed with Duroc. The peculiarities of these breeds accompanied by a natural diet and slow growth result in optimal marbling.

A long and natural curing process allows us to get excellent aromas and flavor from each piece, each one reaches its perfection at a different moment.

Tasting note: meat is a deep red, marbled. Smooth fat and low melting point. Very aromatic with long-lasting flavor, and a creamy, melting sensation in your mouth.

Technical sheet

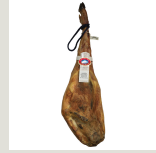
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Product description

Jambon Ibérique de Cebo min. 28m met been+poot

Ingredients:

Jambon de porc ibérique, sel, sucre, conservateurs (E-250, E-252) et antioxydant (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
Listeria monocytogenes:	0 / 25g

Storage conditions: Keep in a cool place

Used by: 270

Traceability system: Barcode of individual piece selection

EAN code: 8437003604256

Packaging information

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

Logistic information

Weight(g.)/unit:	7.000 g
Units per case:	2
Case dimensions (length, height, width):	79.80 x 14.00 x 29.00
Cases per pallet:	40.00
Pallet dimensions:	120 cm * 80 cm

Physical and Chemical Characteristics

Moisture SD:	≤ 57 % g
Moisture gradient:	≤ 12
Water Activity:	≤ 0.92
pH:	5.7