



debuted in 1998 with a simple mission – to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

Dehesa Cordobesa® Lomito de Bellota Ibérico



TYPE MEAT:	100% Ibérico dry-cured underloin
BREED:	Purebred Ibérico pigs
ORIGIN:	Andalucia, Spain
AGING:	Minimum of 90 days
SHELF LIFE:	9 months
INGREDIENTS:	Acorn Fed Iberico Pork, Salt, Spices (Garlic, Oregano) Sugar, Water, Sodium Ascorbate, Sodium Nitrate, Potassium Nitrate.
PACK SIZE:	12/10.5oz
APPEARANCE:	Tender, underloin is deep pink with fat finely marbled throughout.
FLAVOR:	Deeply flavorful meat that is at once sweet, nutty, and savory.
HISTORY:	Known as Presa, Lomito is the most prized part of the pig. Unusual to find in Spain, this is the only cured underloin in the U.S. It is cured for 90 days without paprika, allowing you to savor the deep flavor of the meat itself and a texture that just melts in your mouth. Ibérico pigs roam on almost one million acres of Dehesa (oak forest) in the Valle de Los Pedroches in the province of Cordoba in Andalucia, Spain. Each pig has almost 2 acres to itself and feasts on acorns from Encina Oak trees, which are considered to be the sweetest in Spain. All Dehesa Cordobesa® products are de Bellota 100% Ibérico, which means the 100% purebred Ibérico pigs finish their lives eating acorns until they reach the correct weight for slaughter (min 3-4 months). The fat in the meat is high in oleic acid and Omega-3 fatty acids, both thought to help decrease bad cholesterol.
HANDLING:	Store in a cool, dry place. Trim casing before sampling.
SERVING RECS:	Slice thinly and serve at room temperature. Best savored as is, with crusty bread and a fuller-bodied red, such as Tempranillo.

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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Lomito de Bellota Ibérico

Dry Cured Acorn Fed Ibérico Pork Underloin

Ingredient Statement: Ibérico Pork Boneless Shoulder, Salt, less than 1% of: Sugar, Spices (Black Pepper, Oregano), Sodium Ascorbate, Smoke Aroma, Sodium Nitrite.

Allergen Status: None.

Nutrition Information:

Nutrition Facts	
Serving Size: 1 oz (28g)	
Servings Per Container: Varied	
Amount Per Serving	
Calories 100	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 2.5g	12%
<i>Trans Fat</i> 0g	
Cholesterol 50mg	16%
Sodium 420mg	17%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 9g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 6%
* Percent Daily Values are based on a 2,000 calorie diet.	

Pack Size: 12/10.5oz

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