

Mitica®

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® Solomillo de Bellota Ibérico



TYPE MEAT:	100% Ibérico dry-cured tenderloin
BREED:	Purebred Ibérico pigs
ORIGIN:	Andalucia, Spain
AGING:	Minimum of 90 days
SHELF LIFE:	9 months
INGREDIENTS:	Iberico Pork Tenderloin, Salt, Less than 1% of Sugar, Spices (Black Pepper, Oregano), Sodium Ascorbate, Smoke Aroma, Sodium Nitrite, Beef Collagen Casing (non-edible).
PACK SIZE:	12/10 oz
APPEARANCE:	Loin is deep red with fat finely marbled throughout. Firm, supple consistency that is compact to the touch.
FLAVOR:	Savory and nutty, with a hint of smoky spice from the paprika.
HISTORY:	The only purebred tenderloin in the U.S. market, Solomillo is extremely tender, lean and flavorful. 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. Can be enjoyed in a similar fashion as bresaola, accompanied by a drizzle extra virgin olive oil, shards of aged cheese (Mahon Reserva), and peppery arugula.

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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