

100% IBERICO GRAIN-FED HAM BONE IN JAMÓN DE CEBO DE CAMPO 100% IBÉRICO CON HUESO

Product of Spain ■ ■ ■ Producto de España



DESCRIPTION

ALL NATURAL. GLUTEN FREE. LACTOSE FREE. NO NITRATES OR NITRITES ADDED.

The 100% Iberico breed has the unique ability to store healthy fat, creating a marbling effect that makes it flavorful but delicate at the same time. This 100% Iberico ham has an incomparable texture and flavor. This genetic trait, combined with their free range life and their diet based of grain, grass, roots and everything nature provides, gives each product an exceptional quality. We are one of the few producing this superb style.

CURED FOR 24 months using artisanal methods in **La Alberca, Spain, a Natural Reserve** declared a World Heritage.

INGREDIENTS

100% Iberico pork ham, salt.



Nutrition Facts

Serving Size 1 oz / 28 g

Amount per serving

Calories 130 Calories from fat 100

	% Daily Value
Total fat 11g	17%
Saturated fat 4g	20%
Trans fat 0g	0%
Cholesterol 15mg	5%
Sodium 480mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	0%
Protein 8g	16%

Vitamin A <2% Calcium <4%
Vitamin C <2% Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet.

CASES PER PALLET 48

GROSS CASE WEIGHT 36 LBS

CASE MEASUREMENTS 33.46D X 5.91L X 11.81W

SHELF LIFE 2 YEARS

STORAGE KEEP IN A COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT.

DESCRIPTION	PACK SIZE
100% Iberico grain-fed ham bone in free range	2 x case



FERMÍN®

■ ■ ■ a cut above.

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY
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