



IBERIAN HAM TECHNICAL DATA SHEET

*"Part of our history, part of our lives;
Our treasure.
This unique, really very delicious
food product and delicatessen, is
one of our most cherished symbols
of identity and hallmarks within
and beyond our borders."*

IMPOSSIBLE TO TRY JUST ONLY ONE

Iberian Ham, 'Jamón Ibérico' and also called 'Pata Negra' (black hoof), is a type of jamón **made from black iberian pigs**. It is a dry-cured Spanish ham (hind leg of pork) and are **not to be confused with the much more cheaper Serrano Ham** or 'Jamón Serrano' because are totally different products. The Iberian Ham is eaten only in **very thin slices** or shavings, being one of the **typical Spanish 'tapas' and lunchmeat appetisers**. Shoulder hams or 'paletillas' are also called ham, being the front legs of ham. The level of quality can be judged by the type of pig, the way the pig has been fed, the part of the pig used to make the ham and the way the ham is cured. We can serve you different types of Iberian Ham qualities depending on your tastes, needs or requirements for different purposes or palates.

PRODUCT DESCRIPTION



Reference	IBERIAN HAM
Product Name	IBERIAN HAM WHITE LABEL
Ingredients	Dry-cured ham. Hind or front leg of pork
Product Description	Feeding of these pigs is from cereals and legumes. These pigs live in stables.
Number and Revision Date	October 2014

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PRODUCT DESCRIPTION



Reference	IBERIAN HAM
Product Name	IBERIAN HAM GREEN LABEL
Ingredients	Dry-cured ham. Hind or front leg of pork
Product Description	Feeding of these pigs is from cereals and legumes. These pigs live in the countryside
Number and Revision Date	October 2014

PRODUCT DESCRIPTION



Reference	IBERIAN HAM
Product Name	IBERIAN HAM RED LABEL
Ingredients	Dry-cured ham. Hind or front leg of black pork
Product Description	Feeding of these pigs is only from acorns. These pigs live in the countryside
Number and Revision Date	October 2014

PRODUCT DESCRIPTION



Reference	100% IBERIAN HAM
Product Name	IBERIAN HAM BLACK LABEL. ACCOR IBERIAN HAM
Ingredients	Dry-cured ham of 100% Iberian pigs. Hind or front leg of black pork
Product Description	Feeding of these pigs is only from acorns. These pigs live in the countryside. Also called 'Jamón Ibérico de Bellota'
Number and Revision Date	October 2014

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