



# SERRANO HAM TECHNICAL DATA SHEET

*“World-famous and recognized typical product of Spanish cuisine, appreciated by both tourists and anywhere in the world. Naturally highly demanded and consumed by the Spaniards in their daily diet.”*

**MEET ONE OF  
OUR CORE PRODUCTS**

Serrano Ham or ‘Jamón Serrano’ is a kind of jamón made from the landrace breed of white pig. These dry-cured Spanish hams are not to be confused with the much more expensive Iberian Ham or ‘Jamón Ibérico’ that is entirely a different product. Generally served in very thin slices or occasionally diced, it is one of the typical Spanish ‘tapas’ and everyday lunchmeats. These hams were known as a delicacy even in the days of the Roman Empire. 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 offer you different types of Serrano Ham qualities for several purposes.

## PRODUCT DESCRIPTION



<b>Reference</b>	SERRANO HAM
<b>Product Name</b>	SERRANO HAM
<b>Ingredients</b>	Dry-cured ham. Hind or front leg of white pork
<b>Product Description</b>	Cured leg of a pig
<b>Number and Revision Date</b>	October 2014

JOAQUÍN CAMPOS - Iberian Ham & Serrano Ham Product Manager  
Tel: (+34) 644 216 612 - jcampos@internacionalizacioncamposnorte.com.es

[www.internacionalizacioncamposnorte.com.es](http://www.internacionalizacioncamposnorte.com.es)