



# Ibérico Products

Meats and sausages produced exclusively from Ibérico Pigs

Est.  
No 23



## Jamón Ibérico

Dry-cured Ibérico pork ham

### Bone In

Item number: F01010  
 1 piece per case  
 Case weight: 18 Lbs.  
 Case measurements in US measures:  
 7 in. high x 6 in. wide  
 x 32 in. long  
 Cases per pallet: 52

### Boneless

Item number: F02010  
 1 piece per case  
 Case weight: 11 Lbs.  
 Case measurements in US measures:  
 11 in. high x 5 in. wide  
 x 20 in. long  
 Cases per pallet: 80

#### Nutrition Facts

Serving size 1oz/28g.  
 Serving per container varied

Amount per Serving

**Calories** 84.5      **Calories from Fat** 51.3

% Daily Value

**Total Fat** 5.7g      8.8%

Saturated Fat 2g      9%

Trans Fat 0g

**Cholesterol** 33.2mg      11.1%

**Sodium** 448mg      18.7%

**Total Carbohydrate** 0g      0%

Dietary Fiber 0g      0%

Sugars 0g

**Protein** 8.2g

Vitamin A 0%      Vitamin C 0%

Calcium 0%      Iron 0%

Percent daily values are based on a 2,000 calorie diet.

In the dehesas, an indigenous forest of southwestern Spain, the Ibérico pig, a descendent of the wild boar, still wanders free. Popularly known as the Pata Negra, or Black Hoof, the Ibérico, with its diet of acorns and other naturally growing plants of the dehesa, is responsible for the unsurpassed taste and quality of the traditional Dry-cured hams and sausages of Spain.

#### Ingredients:

Ibérico Pork, Salt, Seasoning (Sugar, Trisodium Citrate, Potassium Nitrate, Sodium Nitrite)