FERMIN

a cut above.

JOSÉ ANDRÉS cocinero

Ibérico de Bellota Products

Ibérico pigs fattened exclusively on fallen acorns, known as Bellota, for three months prior to slaughter. The resulting meat is swirled with high levels of flavorful natural fats, for which this pig has gained international notoriety.

Est. №23

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

Amount per Serving	
Calories 140	Calories from Fat 110
	% Daily Value
Total Fat 7g	10%
Saturated Fat 2g	11%
Trans Fat 0g	
Cholesterol 27mg	9%
Sodium 400mg	16%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 9g	

Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

Percent daily values are based on a 2.000 calorie diet.

Lomo Ibérico de Bellota

Dry-cured Ibérico de Bellota pork loin

Item number: F05020
6 x 2.2 Lbs. pieces per case
Case weight: 16-20 Lbs.
Case measurements in US measures:
6 in. high x 7 in. wide x 26 in. long
Cases per pallet: 80

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 de Bellota feed exclusively on fallen acorns, known as bellota, for three months prior to slaughter. The resulting meat is swirled with high levels of flavorful natural fats, for which this pig has gained international notoriety.

Ingredients:

Ibérico de Bellota Pork, Salt, Pimentón, Seasoning (Sugar, Trisodium Citrate, Sodium Nitrite, Potasium Nitrate), Olive Oil, Garlic, Nutmeg, Orégano, Beef Collagen Casing.