FERMIN

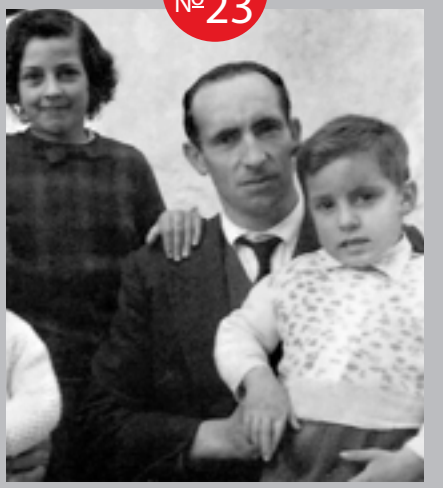
a cut above.

JOSÉ ANDRÉS cocinero

Ibérico Products

Meats and sausages produced exclusively from Ibérico Pigs

Est. Nº23



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 3g	12%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 350mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 11g	

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

Percent daily values are based on a 2.000 calorie diet.

Lomo Ibérico

Dry-cured Ibérico pork loin

Item number: F05010
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

The loin of the Ibérico pig is one of the most rare and appreciated in the world of cold meats. The preparation process involves the entire loin, which is meticulously cleaned, and the fat removed. The loin is then marinated with salt, pimenton and other spices. Afterwards, it is made into a sausage using natural casings and cured in drying sheds for three to four months. Once cured, it is pale red in color on the outside, bright red on the inside and, when cut, has a marble-like appearance as a result of the infiltration of fat from the acorn. The meat melts in the mouth, releasing a delicate flavor and a pleasant aroma that is uniquely Iberian.

Ingredients:

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