

F E R M I N

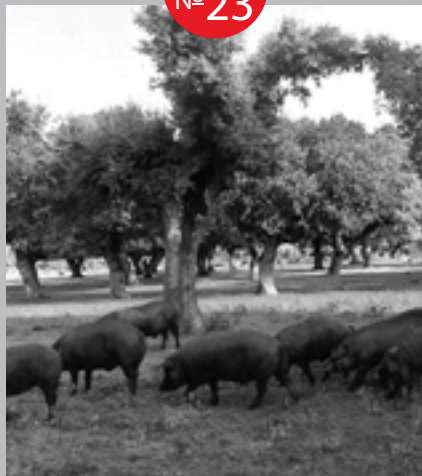
a cut above.



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. No. 23



Nutrition Facts

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

Amount per Serving

Calories 87.9 **Calories from Fat** 55.2

% Daily Value

Total Fat 5.9g 8.8%

Saturated Fat 2.6g 11.7%

Trans Fat 0g

Cholesterol 27.4mg 9.1%

Sodium 464.8mg 14.5%

Total Carbohydrate 2g .07%

Dietary Fiber 0g 0%

Sugars 0g

Protein 8.4g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

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

Paleta Ibérico de Bellota

Dry-cured Ibérico de Bellota pork shoulder

Bone In

Item number: F01050
1 piece per case
Case weight: 11 Lbs.
Case measurements in US measures:
9 in. high x 6 in. wide
x 26 in. long
Cases per pallet: 78

Boneless

Item number: F02030
1 piece per case
Case weight: 11 Lbs.
Case measurements in US measures:
10 in. high x 4 in. wide
x 13 in. long
Cases per pallet: 180

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, Seasoning (Sugar, Trisodium Citrate, Potassium Nitrate, Sodium Nitrite)