

F E R M I N

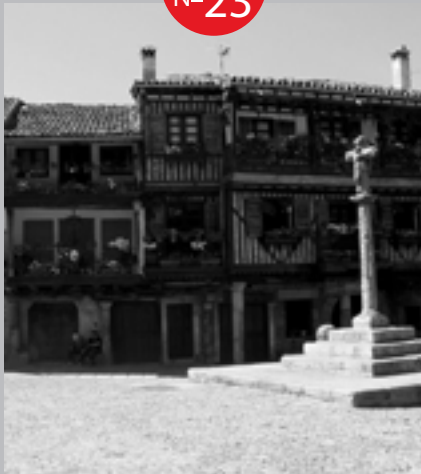
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Ibérico Products

Meats and sausages produced exclusively from Ibérico Pigs

Est. No 23



Paleta Ibérico

Dry-cured Ibérico pork shoulder

Bone In

Item number: F04010
 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: F02040
 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

Nutrition Facts

Serving size 1 oz/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)