

F E R M I N

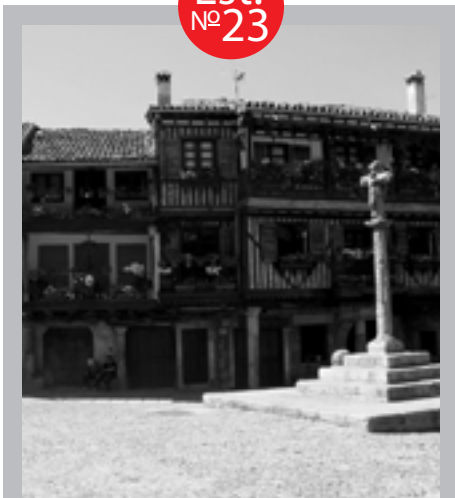
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# Serrano Products

Traditional dry cured Spanish pork produced solely from Serrano pigs.

Est. No. 23



## Paleta Serrano

Dry cured serrano pork shoulder

### Bone In

Item number: F01070  
 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: F02050  
 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 1oz/28g.  
 Serving per container varied

Amount per Serving		
<b>Calories</b> 83	Calories from Fat 51.3	
		% Daily Value
<b>Total Fat</b> 5.7g		8.8%
Saturated Fat 2.4g		12%
Trans Fat 0g		
<b>Cholesterol</b> 29.6mg		9.9%
<b>Sodium</b> 170mg		7.1%
<b>Total Carbohydrate</b> 0g		0%
Dietary Fiber .03g		.13%
Sugars .2g		
<b>Protein</b> 7.4g		

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

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

For the first time in the US we are proud to bring you Serrano ham raised, slaughtered, and cured wholly in Spain. Serrano, is a breed of pig with origins in the Sierra Mountains.

### Ingredients:

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