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 12g	18%
Saturated Fat 5g	21%
Trans Fat 0g	
Cholesterol 24mg	8%
Sodium 350mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 6g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%

Percent daily values are based on a 2.000 calorie diet.

Salchichón Ibérico de Bellota

Traditional, Dry-cured Spanish sausage

Item number: F04030
6 x 2.2 Lbs. pieces per case
Case weight: 13-15 Lbs.
Case measurements in US measures:
6 in. high x 7 in. wide x 26 in. long
Cases per pallet: 80

The Ibérico pigs, Ibérico de Bellota are named after having been fattened on fallen acorns through the winter. The meat from these specially fed Ibérico pigs makes Salchichón of an entirely different character. The fat made sweeter and richer infiltrates the meat and spices creating a luxurious mouth feel and a heady taste and aroma that lasts terrifically longer than expected.

Fermín Salchichón, Ibérico de Bellota is available exclusively in large longaniza for deli slicing.

Ingredients:

Ibérico de Bellota Pork, Salt, Seasoning (Dextrin, Dextrose), Seasoning (Salt, Sugar, Trisodium Citrate, Sodium Nitrite, Potasium Nitrate, Sodium Ascorbate), Nutmeg, Black Pepper, White Pepper. Natural Pork Casing.