



Don Liborio

# Iberian Priming Ham

The Iberian pig hams come with up to 16 months of age and produced under intensive grains and natural feed. The animals, to control is marked with a metal ear tag in his ear, and once slaughtered in our facilities approved by the EEC, we proceed to the determination of the fat composition and identification of the pieces with a numbered seal .

Are selected for curing only the hams with the desired quality. Profilers artisans shape the ham cut in the traditional "V". The curing time varies depending on weight, getting a little salty or sweet product. Once the settlement of post-salting ham drying with controlled temperature and humidity, drying is performed and maturity in our natural drying, with strict temperature control and ventilation. After 18 months and up depending on their rank in weight, aging occurs in the hold, completing its evolution up to the aroma and texture characteristics of our hams.

Under environmental conditions, preferably in a cool, dry, or hung on a ham holder.

Iberian Ham pork, salt and preservatives E-250, E-252.



Source

Description

Conservation

Ingredients