



*Don Liborio*

P R O D U C T C A T A L O G





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# Acorn Iberian Ham

The Iberian pig hams come with 16 months of age and produced in extensive feeding with acorns in the range. 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 2 years 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 acorn pork ham, salt and preservatives E-250, E-252.

Source

Description

Conservation

Ingredients





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# Iberian Priming Ham Black Label

## Source

The Iberian pig hams come with up to 16 months of age and produced by feeding in extensive resource that provides the field as well as 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 .

## Description

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.

## Conservation

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

## Ingredients

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



Ibérica de Jamones



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# 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



Don Liborio

# Iberian Acorn Shoulder Ham

## Source

The shoulders are from Iberian pigs with 16 months of age and produced in extensive feeding with acorns in the range. 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.

## Description

Are selected for curing only the palettes with the desired quality. Profilers artisans shape the palette with traditional cut "V". The curing time varies depending on weight, getting a little salty or sweet product. Once the settlement of the palette in post-salting drying with controlled temperature and humidity, drying is performed and maturity in our natural drying, with strict temperature control and ventilation. After 16 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.

## Conservation

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

## Ingredients

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



Ibérica de Jamones



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# Iberian Priming Shoulder Black Label

The pallets are from Iberian pigs with up to 16 months of age and produced by feeding in extensive resource that provides the field as well as 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.

Source

Are selected for curing only the palettes with the desired quality. Profilers artisans profilers shape the palette with traditional cut "V". The curing time varies depending on weight, getting a little salty or sweet product. Once the settlement of the palette in post-salting drying with controlled temperature and humidity, drying is performed and maturity in our natural drying, with strict temperature control and ventilation. After 14 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.

Description

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

Conservation

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

Ingredients







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# Iberian Priming Shoulder

## Source

The shoulders are from Iberian pigs 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.

## Description

Are selected for curing only the palettes with the desired quality. Profilers artisans shape the palette with traditional cut "V". The curing time varies depending on weight, getting a little salty or sweet product. Once the settlement of the palette in post-salting drying with controlled temperature and humidity, drying is performed and maturity in our natural drying, with strict temperature control and ventilation. After 14 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.

## Conservation

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

## Ingredients

Iberian pork shoulder; salt and preservatives E-250, E-252



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# Great Reserve Ham

The hams come from pigs large and fatty, female or castrated males produced on farms and raised on grains and natural feed, making time and patience to achieve a higher quality product. They emphasize the infiltration of fat synonymous with good food for pigs.

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 dryers, with strict temperature control and ventilation. After 15 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.

Ham fat, salt and preservatives E-250, E-252.



Source

Description

Conservation

Ingredients



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# Reserve Ham

## Source

The hams come from pigs acids, female or castrated males produced on farms and raised on grains and natural feed, making time and patience to achieve a higher quality product. Stand out even texture and delicate flavor very fibrous and pleasant aroma.

## Description

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 dryers, with strict temperature control and ventilation. After 12 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.

## Conservation

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

## Ingredients

Ham semi-fat, salt and preservatives E-250, E-252.



Ibérica de Jamones



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# Cellar Ham

The hams come from semi acids pigs, female or castrated males produced on farms and raised on grains and natural feed, making time and patience to achieve a higher quality product. Stand out even texture and delicate flavor very fibrous and pleasant aroma.

Source

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 dryers, with strict temperature control and ventilation. After 9 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.

Description

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

Conservation

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

Ingredients





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# Value added Services

## Boning hams



## Boning Shoulders



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Don Liborio ® is a registered trademark by:

**Ibérica de Jamones S.L.**

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