

# 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

