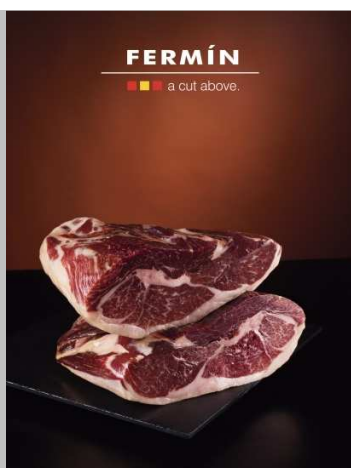


FERMÍN

■ ■ ■ a cut above.

JAMON IBERICO Boneless and trimmed



Popularly known as Pata Negra or Black Hoof, FERMÍN Ibérico ham is made from the Ibérico pig, a special breed native of Spain, and considered the best for producing high quality dry cured hams with unsurpassed taste and aroma. FERMÍN Ibérico hams are air cured for a minimum of 36 months using artisanal methods, in the mountains near Salamanca, Spain.

Ingredients:

Iberico pork, Salt, Seasoning (Sugar, Trisodium citrate, Sodium nitrate, Potassium nitrate).

Keep refrigerated.

Serving size 1oz/28g:

Calories 140	Calories from fat 110
Total fat 13g	19%
Saturated fat 3g	15%
Trans fat 0g	
Cholesterol 25mg	9%
Sodium .350mg	15%
Total Carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	0%
Protein 6g	11%
Vitamin A 2%	Vitamin C 4%
Calcium 2%	Iron 2%

<u>Item #</u>	<u>Description</u>	<u>Pack Size</u>
F02010	Jamon iberico boneless	1 x case

Cases per Pallet: 72

Case Weight: 12 lbs

Case Measurements: 20"W X 5"H X 11"D

Best before date: 1 year

Keep Refrigerated : Yes (45-47 degrees F)