

Redondo Iglesias

_ Maestros jamoneros desde 1920 _

SERRANO HAM - ALL NATURAL - GRAN RESERVA - BONELESS JAMÓN SERRANO - NATURAL - GRAN RESERVA - DESHUESADO

Product of Spain



Producto de España



Nutrition Facts

Servings per container Varied

Serving size 28g

Amount per serving

Calories 70

% Daily Value*

Total Fat 3g 5%

Saturated Fat 1g 13%

Trans Fat 0g

Cholesterol 15mg 4%

Sodium 480mg 20%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 11g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

DESCRIPTION

GLUTEN FREE - LACTOSE FREE

Serrano comes from the word "sierra" that means mountain in Spanish. Spain is the second most mountainous European country after Switzerland, and so Serrano Ham is produced all over the country

Made from the best white pigs, a 100% natural product, no added nitrites and nitrates, and **cured for up to 17 months** under Redondo's traditional family Commitment to bring you a unique end product.

This is our most natural boneless Serrano ham, a piece of exceptional quality, for the most demanding lovers of ham. In Spain, Serrano Ham is usually eaten as a "Tapa". That is to say, as an aperitif, in small and very thin slices and perhaps accompanied with bread and a red glass of wine or a beer.

INGREDIENTS

Fresh Serrano pork 98%, Mediterranean sea salt 2% and the slow passage of over 16 months in our cellars.

LOGISTICS

TI X HI 8 X 14

CASES PER PALLET 112

SHELF LIFE COOLER 365

GROSS WEIGHT (CASE) 11 TO 13 LBS

CASE MEASUREMENTS 17" L X 11.5" W X 5" H

WAREHOUSE LOCATION: SEAFRIGO 735 Dowd Ave

Elizabeth, NJ 07201

STORAGE KEEP IN COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT

ITEM #	DESCRIPTION	UPC / GTIN CODE	PACK SIZE
60112-64112	SERRANO HAM - ALL NATURAL - BONELESS 17 mo	(9) 8436037455438 (48)	1 x case



INFO info@redondousa.com
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Redondo Iglesias

_ Maestros jamoneros desde 1920 _

SERRANO HAM - ORO - BONE IN JAMÓN SERRANO - ORO - CON HUESO

Product of Spain



Producto de España



Nutrition Facts

Servings per container Varied

Serving size 55g

Amount per serving

Calories 130

% Daily Value*

Total Fat 1g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	4%
Sodium 420mg	20%
Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 450mg	13%

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DESCRIPTION

GLUTEN FREE - LACTOSE FREE

Serrano comes from the word "sierra" that means mountain in Spanish. Spain is the second most mountainous European country after Switzerland, and so Serrano Ham is produced all over the country

Made from the best white pigs, a 100% natural product, no added nitrites and nitrates, and cured for up to 20 months under Redondo's traditional family Commitment to bring you a unique end product.

This is our most natural bone in Serrano ham, a piece of exceptional quality, for the most demanding lovers of ham. In Spain, Serrano Ham is usually eaten as a "Tapa". That is to say, as an aperitif, in small and very thin slices and perhaps accompanied with bread and a red glass of wine or a beer.

INGREDIENTS

Fresh Serrano pork 98%, Mediterranean sea salt 2% and the slow passage of over 20 months in our cellars.

LOGISTICS

TI X HI 5 X 10

CASES PER PALLET 50

SHELF LIFE COOLER 365

GROSS WEIGHT (CASE) 16 TO 18 LBS

CASE MEASUREMENTS 23" L X 11.5" W X 5" H

WAREHOUSE LOCATION: SEAFRIGO 735 Dowd Ave

Elizabeth, NJ 07201

STORAGE KEEP IN COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT

ITEM #	DESCRIPTION	UPC / GTIN CODE	PACK SIZE
61012	SERRANO HAM - ORO - BONE IN 20 mo	8 43700 1880 416	1 x case



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Redondo Iglesias

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SERRANO HAM - ORO - BONELESS JAMÓN SERRANO - ORO - DESHUESADO

Product of Spain



Producto de España



Nutrition Facts

Servings per container Varied

Serving size 55g

Amount per serving

Calories 130

% Daily Value*

Total Fat 1g 5%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 15mg 4%

Sodium 420mg 20%

Total Carbohydrate 1g 1%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 11g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 450mg 13%

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DESCRIPTION

GLUTEN FREE - LACTOSE FREE

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This is our most natural boneless Serrano ham, a piece of exceptional quality, for the most demanding lovers of ham. In Spain, Serrano Ham is usually eaten as a "Tapa". That is to say, as an aperitif, in small and very thin slices and perhaps accompanied with bread and a red glass of wine or a beer.

INGREDIENTS

Fresh Serrano pork 98%, Mediterranean sea salt 2% and the slow passage of over 20 months in our cellars.

LOGISTICS

TI X HI 8 X 14

CASES PER PALLET 112

SHELF LIFE COOLER 365

GROSS WEIGHT (CASE) 13 TO 15 LBS

CASE MEASUREMENTS 17" L X 11.5" W X 5" H

WAREHOUSE LOCATION: SEAFRIGO 735 Dowd Ave

Elizabeth, NJ 07201

STORAGE KEEP IN COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT

ITEM #	DESCRIPTION	UPC / GTIN CODE	PACK SIZE
61112	SERRANO HAM - ORO - BONELESS 20 mo	8 43700 1880 423	1 x case



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Redondo Iglesias

_ Maestros jamoneros desde 1920 _

SERRANO HAM - RED LABEL - BONELESS JAMÓN SERRANO - ETIQUETA ROJA - DESHUESADO

Product of Spain



Producto de España



Nutrition Facts

Servings per container Varied

Serving size 55g

Amount per serving

Calories 130

% Daily Value*

Total Fat 4g 7%

Saturated Fat 2g 9%

Trans Fat 0g

Cholesterol 47mg 16%

Sodium 1120mg 47%

Total Carbohydrate 1g 1%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 22g

Vitamin D 0mcg 0%

Calcium 9mg 1%

Iron 1mg 5%

Potassium 450mg 13%

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DESCRIPTION

GLUTEN FREE - LACTOSE FREE

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INGREDIENTS

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LOGISTICS

TI X HI 8 X 14

CASES PER PALLET 112

SHELF LIFE COOLER 365

GROSS WEIGHT (CASE) 11 TO 13 LBS

CASE MEASUREMENTS 17" L X 11.5" W X 5" H

WAREHOUSE LOCATION: SEAFRIGO 735 Dowd Ave

Elizabeth, NJ 07201

STORAGE KEEP IN COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT

ITEM #	DESCRIPTION	UPC / GTIN CODE	PACK SIZE
62112	SERRANO HAM - RED LABEL GR - BONELESS 16 mo	8 43700 1880 430 (6)	1 x case



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Redondo Iglesias

_ Maestros jamoneros desde 1920 _

SERRANO HAM - DELI LOAF JAMÓN SERRANO - DELI LOAF

Product of Spain



Producto de España



Nutrition Facts

Servings per container Varied

Serving size 55g

Amount per serving

Calories 130

% Daily Value*

Total Fat 4g 7%

Saturated Fat 2g 9%

Trans Fat 0g

Cholesterol 47mg 16%

Sodium 1120mg 47%

Total Carbohydrate 1g 1%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 22g

Vitamin D 0mcg 0%

Calcium 9mg 1%

Iron 1mg 5%

Potassium 450mg 13%

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DESCRIPTION

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INGREDIENTS

Fresh Serrano pork 98%, Mediterranean sea salt 2% and the slow passage of over 16 months in our cellars.

LOGISTICS

TI X HI 12 X 16

CASES PER PALLET 192

SHELF LIFE COOLER 365

GROSS WEIGHT (CASE) 10 TO 11 LBS

CASE MEASUREMENTS 15.5" L X 7.5" W X 4" H

WAREHOUSE LOCATION: SEAFRIGO 735 Dowd Ave

Elizabeth, NJ 07201

STORAGE KEEP IN COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT

ITEM #	DESCRIPTION	UPC / GTIN CODE	PACK SIZE
62512	SERRANO HAM - DELI LOAF 16 mo	8 43700 1880 928 (8)	1 x case



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