

FERMÍN

■ ■ ■ a cut above.

PALETA IBERICO Boneless, trimmed and formed



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%

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 shoulders with unsurpassed taste and aroma. FERMÍN Ibérico shoulders are air cured for a minimum of 24 months using artisanal methods, in the mountains near Salamanca, Spain.

Ingredients:

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

Keep refrigerated.

Item #	Description	Pack Size
F02040	Paleta iberica boneless	1 x case

Cases per Pallet: 150

Case Weight: 8 lbs

Case Measurements: 13"W X 4"H X 10"D

Shelf Life: 1 year (from production)

Keep Refrigerated : Yes (45-47 degrees F)