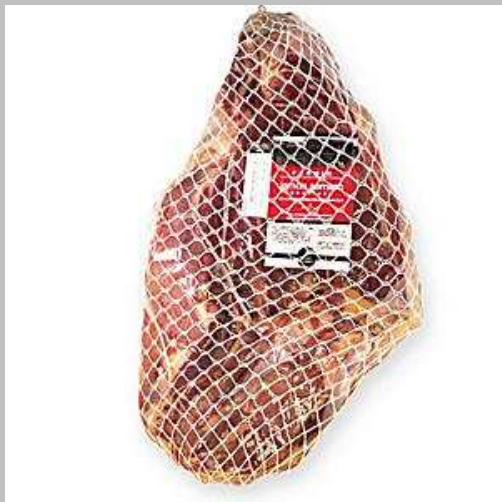


FERMÍN

■ ■ ■ a cut above.

JAMON SERRANO *Boneless*



Jamon serrano

We are proud to bring the only authentic Serrano in the US market, made from pigs born, raised and sacrificed entirely in Spain, with Spanish raw material.

The pig is older, heavier and fatter than the same pig of pig from North Europe, which warrants a higher quality and a ham more tasty and complex.

In addition, FERMIN cures the Serrano for at least 20 months (usually 24), so a curing process way longer than the other serrano hams in the market.

To complete de process, the boneless is also trimmed, so it's a ham with a high yield.

That's why this is the only and the best Serrano in the US.

Ingredients:

Serrano pork, salt, seasoning (sugar, trisodium citrate, sodium nitrite, potassium nitrate).

Serving size 1oz/28g:

Calories 85	Calories from fat 50
Total fat 6g	9%
Saturated fat 2g	10%
Trans fat 0g	
Cholesterol 35mg	11%
Sodium .450mg	20%
Total Carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	0%
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

Item #	Description	Pack Size
F02020	Jamon Serrano boneless	1 x case

Cases per Pallet: 72

Case Weight: 12 lbs

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

Shelf Life: 1 year (from production date)

Keep Refrigerated: recommended (45-47 F)