

801570 - Ibérico Grain-Fed Ham Sliced



Crafted from a cross between a 100% Ibérico pig and a 100% Duroc pig, this ham meets the rigorous Ibérico quality standards. The result is a beautifully marbled product with a milder flavor profile, less fat, and a vibrant color that's slightly subtler than higher Ibérico grades-all at a more approachable price point. Cured for 36 months using traditional methods in La Alberca,...



MARKETING

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Nutrition Facts

| | |
|--------------------------------|---------------|
| 2 Servings per container | |
| Serving Size | 1.0 OZ |
| Amount Per Serving | |
| Calories | 140 |
| % Daily Value* | |
| Total Fat 13 g | 20% |
| Saturated Fat 3 g | 15% |
| Trans Fat 0 g | |
| Cholesterol 25 mg | 8% |
| Sodium 350 mg | 15% |
| Total Carbohydrates 0 g | 0% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |
| Protein 6 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 83 mg | 2% |
| Iron 25 mg | 2% |
| Potassium 0 mg | 0% |

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

| Code | | GTIN | | Pack Description | | |
|--------------------------------|----------------|---------------------------------|---|---------------------------|-----------------|----------------------|
| GFI02512 | | 10818003010493 | | 15/2 OZ | | |
| Brand | | Brand Owner | | GPC Description | | |
| Fermin - José Andrés Selection | | Fermin USA | | Pork - Prepared/Processed | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 3.77 LBR | 1.89 LBR | No | Spain | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 6.77 INH | 10.83 INH | 6.18 INH | 0.26 FTQ | 35x07 | 536 Days | 35 FAH / 37.5 FAH |
| Traceability Regulation | | | | | | |
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors | | | |
| N/A | N/A | N/A | N/A | | | |

HANDLING SUGGESTIONS

Shelf stable but for better results, you can refrigerate after opening if desire.---UNIT UPC: 818003010496---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Iberico pork ham, salt

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PREPARATION & COOKING SUGGESTIONS

Ready to serve and eat

SERVING SUGGESTIONS

Enjoy by itself or add to a tapas spread.

MORE INFORMATION