

# 40546 - Jamon de Cebo Iberico



This ham comes from the autochthonous Spanish Iberico pigs whose slow growth result in optimal marblingberico pork ham. The fresh ham with bone is salted with mediterranean sea salt, followed by a natural drying process in our aging cellars. Tasting note: meat is a deep red, marbled. Smooth fat and low melting point. Very aromatic with long-lasting flavor, and a creamy, melting s...



### MARKETING

Monte NevadoIberico pigsHamSlicedAir dried naturallyHand crafted  
 indiviudallySmooth fat and low melting pointCreamy and long lasting flavorAll natural

## Nutrition Facts

3 Servings per container	
<b>Serving Size</b>	<b>28.0 GR</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>80</b>
% Daily Value*	
<b>Total Fat</b> 4.5 g	<b>7%</b>
Saturated Fat 1.5 g	<b>8%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 20 mg	<b>7%</b>
<b>Sodium</b> 560 mg	<b>23%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 9 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1 mg	6%
Potassium 200 mg	6%

\* 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		
UIN85TV		00862552000279		12/3 OZ		
Brand		Brand Owner		GPC Description		
Monte Nevado		Monte Nevado		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.27 LBR	2.25 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.75 INH	5.875 INH	5.375 INH	0.2 FTQ	28x07	310 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

Keep refrigerated---UNIT UPC: 862552000262---

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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 and mediterranean sea salt

Monte Nevado

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### PREPARATION & COOKING SUGGESTIONS

take out refrigerationplate it wait 10 minutes to get at room temperature

### SERVING SUGGESTIONS

Charcutrie platterToasted bread and olivoilMixed with fruits or vegetables (melon, Pinapple, figgs, asparaggus...)By itslef

### MORE INFORMATION