Charcuteria de Espana - José Andrés Selection

92985 - Jamon Serrano Sliced

Charcuteria de Espana sliced Jamon Serrano is crafted in the Pyrenees Mountains. Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Cataluña region (Spain), using only natural products: pork ham and Mediterranean Sea salt. It is finally sliced and packaged in USA....



MARKETING

Crafted in the Pyrenees Mountains, this Spanish dry-cured ham is obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Cataluña region of Spain, using only natural products.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
JSS012	10820581929852	10/3 OZ

Brand	Brand Owner	GPC Description
Charcuteria de Espana - José Andrés Selection	Charcuteria de Espana - José Andrés Selection	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
2.74 LBR	1.87 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.65 INH	5.7 INH	6 INH	0.19 FTQ	28x10	78 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

Nutrition Facts

3 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **60**

	% Daily Value*
Total Fat 3 g	**4%**
Saturated Fat 2 g	**10%**
Trans Fat 0 g	
Cholesterol 15 mg	**5%**
Sodium 480 mg	**21%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 9 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
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.

HANDLING SUGGESTIONS

Refrigerated---UNIT UPC: 820581929855---

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

INGREDIENTS

Pork Ham, Salt

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PREPARATION & COOKING SUGGESTIONS

None

SERVING SUGGESTIONS

Ready to eat

MORE INFORMATION