



SLCM025

**ALLERGENS**

NO ALLERGENS
NO GMO

Montesano Hand Carved 50% IBERICO, CEBO DE CAMPO Ham

Dehesa de Extremadura is a sustainable ecosystem with more than one million hectares of meadows, forests of holm oaks, cork oaks and oaks, fresh grass, aromatic plants and flowers which create an idyllic landscape where the Ibérico pig is the king.

In Montesano family, they know how to make the most of it. Nowadays, the third generation combines traditional and artisanal methods to produce their Jamón.

Delicious hand carved slices, ready to enjoy as if you carved the ham yourself.

GREEN LABEL

Breed: Mother: 100% Ibérico. Father: 100% Duroc.

Feeding: Cereals, acorn and grass.

Origin: Jerez de los Caballeros,(Salamanca,España)

Curing Time in Natural Dryers: +24 months

Unit average weight: 50g

Units in a case: 30 units

Ingredients: Hand Carved Ham CEBO DE CAMPO, salt, sodium nitrite and potassium nitrate

Shelf life: Please check label

Opened life: Once opened, keep well wrapped and refrigerated, and consume within 2 days.

Serving suggestions: one packet is a serving. We recommend to open at least 10 minutes before and serve at room temperature

Storage: Between 0° and 7°

Primary packaging: Vacuum pack

Secondary packaging: Carton Box