



AÑEJO SERRANO HAM

Boneless

"Mariano Gómez"



NUTRITIONAL FACTS *average value per 100 g.*

ENERGY VALUE	1.118.3 Kj / 267,6 kcal
FAT	15, 2 g
OF WHICH:	- SATURATED FAT - MONOUNSATURATED FAT - POLYUNSATURATED FAT
CARBOHYDRATE	0.6 g
OF WHICH:	- SUGARS
FIBRE	<1, 0 g
PROTEIN	31, 8 g
SALT	2, 21 g

PRODUCT DESCRIPTION

The AÑEJO SERRANO HAM is produced from materials selected and prepared at our facilities in the province of Zaragoza. We use fresh pork that is subsequently salted, dried and matured in our natural drying facilities. By the time the hams are ready for consumption, they will have been curing for 18 to 22 months.

The BONELESS AÑEJO SERRANO HAM is a single ham, presented with a V-cut and trimmed or untrimmed (clean at the front).

PRODUCER Mariano Gómez, S.A.
SANITARY REGISTRATION ESP 10.00315/Z C.E.
TRADE MARK Mariano Gómez, S.A.

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PRESENTATION

The commercial presentation of the finished product consists of an entire boneless ham, pressed and vacuum-packed in a bag that has been labelled with our registered brand name MARIANO GÓMEZ and features all of the current legally required indications. The weight of the ham ranges from approximately 5.5 to 6.5 kilos.

Once packaged, they are weighed, labelled and placed in cardboard boxes, either singly or in pairs. This facilitates their handling, transportation and preservation until they reach the point of sale.

ORGANOLEPTIC QUALITIES

The product's characteristics are those of the ham from which it is made: colour somewhere between pink and red, a slightly salty flavour, and the aroma resulting from a long, slow drying process in natural drying facilities.

PRESERVATION AND CONSUMPTION

To ensure optimum preservation we recommend storing the product in a refrigerated location, away from strong odours. We also recommend opening the bag at least 30 minutes before consuming the product.



TSG Certification

Traditonal Specialty Guaranteed

Allergen free

INGREDIENTS Pork ham, sea salt, sugar, dextrose, preservatives E-250 y E-252.