



LA ESTRELLA DEL JAMÓN

AÑEJO RESERVA SERRANO HAM "Mariano Gómez"



NUTRITIONAL FACTS average value per 100 g.

ENERGY VALUE	1.174 Kj / 281 kcal
FAT	16, 2 g
OF WHICH:	<ul style="list-style-type: none"> - SATURATED FAT 6, 19 g - MONOUNSATURATED FAT 8, 44 g - POLYUNSATURATED FAT 1, 59 g
CARBOHYDRATE	1, 2 g
OF WHICH:	<ul style="list-style-type: none"> - SUGARS <0, 5 g
FIBRE	<1, 0 g
PROTEIN	32, 6 g
SALT	2, 37 g

PRODUCT DESCRIPTION

The AÑEJO RESERVA 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 aging facilities in Fuendetodos.

By the time these hams have reached the optimum state for consumption, they will have been curing for a minimum of 20 months.

PRESENTATION

The commercial presentation of the finished product consists of an entire ham, labelled with our registered brand name MARIANO GÓMEZ. The weight of the ham ranges from approximately 8 to 9.5 kilos.

The hams that are ready for consumption 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 dry, fresh location, away from strong odours.

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

976 504 310 | 616 788 035
info@laestrelladeljamon.com

laestrelladeljamon.com



 **TSG Certification**
Traditional Specialty Guaranteed

Allergen free

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