



## AÑEJO RESERVA SERRANO HAM

Boneless in 3 pieces

"Mariano Gómez"

### NUTRITIONAL FACTS *average value per 100 g.*

|                       |                     |
|-----------------------|---------------------|
| ENERGY VALUE          | 1.174 Kj / 281 kcal |
| FAT                   | 16,2 g              |
| OF WHICH:             |                     |
| - SATURATED FAT       | 6,19 g              |
| - MONOUNSATURATED FAT | 8,44 g              |
| - POLYUNSATURATED FAT | 1,59 g              |
| CARBOHYDRATE          | 1,2 g               |
| OF WHICH:             |                     |
| - 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.

The three-piece BONELESS AÑEJO RESERVA SERRANO HAM is presented in three pieces, of which the rump is the largest. The rump can be offered by itself, or accompanied by the corresponding shank and hip pieces. They can be offered with skin, or skinless at the back, or completely skinned and trimmed (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 vacuum-packed boneless pieces in a bag that has been stamped with our registered brand name MARIANO GÓMEZ and features all of the current legally required indications regarding product identification. The weight of the ham ranges from approximately 3 to 4 kilos for the rump pieces and 1.2 to 2.2 kilos for the shank and hip pieces.

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.