



BODEGA RESERVA SERRANO HAM "Sierra Palomera"



NUTRITIONAL FACTS *average value per 100 g*

ENERGY VALUE	1.118.3 Kj / 267,6 kcal
FAT	15,2 g
OF WHICH:	
- SATURATED FAT	5,06 g
- MONOUNSATURATED FAT	7,54 g
- POLYUNSATURATED FAT	2,60 g
CARBOHYDRATE	0,6 g
OF WHICH:	
- SUGARS	<0,5 g
FIBRE	<1,0 g
PROTEIN	31,8 g
SALT	2,21 g

PRODUCT DESCRIPTION

The BODEGA RESERVA SERRANO HAM is made from selected fresh pork. The salting and resting processes take place at our facilities in Cuarte de Huerva (Zaragoza), after which the hams are taken to our natural drying facilities at Monreal del Campo (Teruel). There, they continue to mature and age until they complete a full curing process of around 18 to 22 months.

PRODUCER Jamones Sierra Palomera, S.L.
SANITARY REGISTRATION ESP 10.11685TE.CE
TRADE MARK Sierra Palomera

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PRESENTATION

The commercial presentation of the finished product consists of an entire ham, labelled with our registered brand name SIERRA PALOMERA. The weight of the ham ranges from approximately 7 to 9 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.



TSG Certification
Traditonal Specialty Guaranteed

Allergen free

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