



TERUEL P.D.O. HAM

“Sierra Lindón”



NUTRITIONAL FACTS *average value per 100 g.*

ENERGY VALUE	1.164,9 KJ / 278,8 kcal
FAT	16,0 g
OF WHICH:	
- SATURATED FAT	6,70 g
- MONOUNSATURATED FAT	8,13 g
- POLYUNSATURATED FAT	1,17 g
CARBOHYDRATE	0,6 g
OF WHICH:	
- SUGARS	0,6 g
FIBRE	<1,0 g
PROTEIN	33,1 g
SALT	2,47 g

PRODUCT DESCRIPTION

The TERUEL PDO HAM is produced with pork from pigs that are selected, raised and slaughtered in accordance with the guidelines of the Regulatory Board for the Teruel Ham Protected Designation of Origin. The parameters for the subsequent salting and curing of the ham are also set by the Regulatory Board, which carries out regular audits in order to ensure all of the requirements are met for the sale of these hams under the PDO label.

The hams are produced at our facilities in Monreal del Campo, which sits at 952 metres above sea level in the province of Teruel. The hams are cured in natural drying facilities before undergoing a slow, extensive maturation process in our aging unit. At the end of the mandatory minimum curing period of 14 months, each ham is inspected, branded with a star and labelled with a numbered accreditation from the Regulatory Board for Teruel PDO Ham. Once a minimum of 20 months have passed since the hams were salted, they are then ready for consumption.

PRESENTATION

The commercial presentation of the finished product consists of an entire TERUEL PDO HAM, boxed singly or in pairs and featuring our registered brand name, SIERRA LINDÓN, the label and stamp of the Regulatory Board and all of the current legally required indications regarding product identification. 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 Jamones Sierra Palomera, S.L.
SANITARY REGISTRATION ESP 10.11685TE.CE
TRADE MARK Sierra Lindón

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Allergen free

INGREDIENTS Teruel PDO Ham (pork ham), sea salt, sugar, dextrose, preservatives E-250 and E-252.

