

FERMIN HAM BONE IN 18 - 24 MONTHS CURED JAMÓN FERMIN 18 - 24 MESES DE CURACIÓN

Product of Spain ■ ■ ■ Producto de España

DESCRIPTION - Our Superb Serrano

GLUTEN FREE. LACTOSE FREE.

We are proud to bring the authentic Serrano in the US market, made from pigs born, raised and processed entirely in Spain.

Our pigs are older, heavier and fatter than the pigs from North Europe. This is a guarantee of higher quality. It means a ham more tasty and complex.

Because we are committed to quality, our Serrano ham is now called Fermín Ham.

Cured for a minimum of 18 months using artisanal methods in La Alberca, Spain, a Natural Reserve declared a World Heritage.



Nutrition Facts

Serving Size 1 oz / 28 g

Amount per serving

Calories 100 Calories from fat 70

		% Daily Value
Total fat	8g	12%
Saturated fat	2g	8%
Trans fat	0g	0%
Cholesterol	24mg	8%
Sodium	650mg	27%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Sugars	0g	0%
Protein	8g	16%

Vitamin A <2% Calcium <2%
Vitamin C <4% Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS

Pork ham, salt, sugar, trisodium citrate, potassium nitrate, sodium nitrite.

LOGISTIC

Case per pallet	32
Gross weight (case)	32 – 40 lbs
Case size	33.5 L x 5.9 W x 11.4 H
Shelf Life	-
Storage	Keep in a cool and dry place, away from the direct light.

ITEM #	UPC CODE	PACK SIZE
F01031	818003010014	2 x case

