



SLCM031_32



* Note, the packaging for SLCM032 is vac pack. Not shown on picture.

ALLERGENS

NOALLERGENS

NO GMO

EXTREM HAND CARVED BELLOTA SHOULDER

The Dehesa De Luna (Moon Meadow) is located in the outskirts of the small village of Herreruela in the province of Cáceres (Extremadura). A little paradise in the heart of the Península Ibérica where Ibérico pigs roam free and tradition is interlaced with sustainability. This is an exquisite combination of environment and livestock, which is difficult to find elsewhere! Extrem takes an artisanal approach by overseeing the entire farming process, from the rearing of the sows to the production of their outstanding range of Bellota (Acorn fed) products.

Product notes: Not dissimilar to our hams, our shoulders possess all the gastronomic qualities which make them so delicious, with an identical aroma and similar velvet-like texture. The meat is meltingly soft and presents a deep purple color with a lean consistency and very fine depth of marbling. As a result, many people prefer it to its bigger brother, as they find the flavor is more concentrated and the aroma more powerful, combining to give a legendary dining experience.

Origin: Herreruela, Cáceres (Extremadura)

Animal breed: 100% Ibérico Pig. FREE RANGE. Bellota grade

Animal Feeding: Acorn fed, grass and cereals. **Curing time:** 12 months

Unit average weight: 80g

Units per case: 15

Primary packaging: carton sleeve or Vacuum Pack (Catering version)

Ingredients: Shoulder ham Iberian Pork, Common Salt, Sugar, Acidity Corrector (E-331iii), Conservators (E-(252, E-250) and Antioxidant (E-301).

Storage temperature: Chilled, between 0° to 7°C

Shelf life: 9 months from production date

Second life: Once opened, keep refrigerated and wrapped in cling film. Consume within 10 days.

Serving suggestions: Open the packaging 30 minutes before consumption. Serve at room temperature. It doesn't need to be cooked.