

FERMÍN®

■ ■ ■ a cut above.

50% IBERICO GRAIN-FED LOIN *Free range SLICED* 2 oz

LOMO DE CEBO DE CAMPO IBÉRICO 50% RAZA IBÉRICA LONCHEADO 2 oz

Product of Spain ■ ■ ■ Producto de España



DESCRIPTION

ALL NATURAL. GLUTEN FREE. LACTOSE FREE. NO NITRATES OR NITRITES ADDED

The texture and aroma of Fermin Iberico products are a result of a slow curing process in a unique environment. In this 50% line, the free range 100% Iberico is cross bred with the 100% Duroc pig resulting in a 50% Iberico pig that is fed on grains, grasses, roots and anything nature provides. The result offers a subtle and sophisticated taste in a format suitable for the everyday.

Beautifully presented in a skin pack. The slices are very easy to separate, to present on a plate and impress to all Iberico lovers.

CURED FOR 70 days using artisanal methods in La Alberca, Spain, a Natural Reserve declared a World Heritage.

INGREDIENTS

Iberico pork loin, salt, pimento, garlic.



Nutrition Facts

Serving Size 1 oz / 28 g

Amount per serving

Calories 100 Calories from fat 60

	% Daily Value
Total fat 7g	11%
Saturated fat 3g	15%
Trans fat 0g	0%
Cholesterol 25mg	8%
Sodium 470mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	0%
Protein 9g	18%

Vitamin A 0% Calcium 0%
Vitamin C 0% Iron 2%

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

CASES PER PALLET 245

GROSS WEIGHT (CASE) 3.77 LBS

CASE MEASUREMENTS 6.18D X 6.77L X 10.83W

SHELF LIFE 24 MONTHS

STORAGE KEEP IN A COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT. REFRIGERATE AFTER OPENING

ITEM #	DESCRIPTION	UPC CODE	PACK SIZE
F055C02	50% Iberico grain-fed loin <i>Free Range</i> Sliced 2 oz	818003011783	15 x case

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