

Fresh Ibérico Pork

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Jamón Ibérico is perhaps the finest of all hams, as much a national treasure to Spain as caviar is to Russia, truffles are to Italy, and Kobe beef is to Japan.

Kruijer Foods is now able to offer **fresh Ibérico meat** straight from the cork oak forests of Spain.

The unique flavour of Ibérico meat comes from the pigs themselves and from the way they are raised. The rare Iberian black-foot pigs ('Pata Negra') live only in Spain, where they have foraged for acorns in the cork oak forests of western Spain for millennia.

This diet of acorns contributes to the flavour of the meat and causes their beautifully marbled meat to be high in heart-healthy mono-unsaturated fat, giving the meat beneficial qualities similar to olive oil.

Amongst others we can offer you the following cuts:



Chuletero Ibérico, Iberian Loin.

Long and juicy, with the bone in for extra flavour.

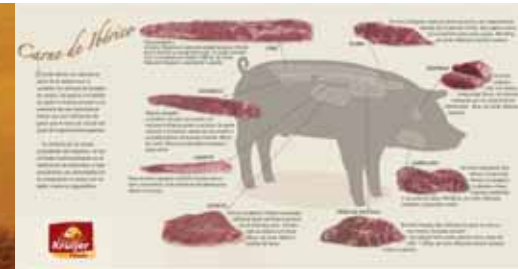
Weight: 5,1 – 5,5 kg

Lomo Ibérico, boneless Iberian Loin

One of the nicest cuts, long and juicy with sufficient fat content.

Weight: 2 – 2,5 kg





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Solomillo Ibérico, Iberian Tenderloin



Very tender piece of meat with less fat.

Weight: 300 – 350 gr

Presa de lomo Ibérico, Iberian Presa

One of the juiciest parts of the pig.
Extra marbled with fat for extra taste.

Weight: 500 - 550 gr



Paleta Ibérica corte serrano, Iberian shoulder



The fore leg of the pig,
available with and without bone.

Weight: 7 – 8 kg bone in
4 – 5 kg boneless

Chuletero Rack Ibérico, Iberian French rack

Loin bone in, frenched. 10 ribs.

Weight: ± 3 kg

The products have a SHELF LIFE of 2 weeks from the day of loading in Holland. We need your order on Wednesday the latest to ensure the products to be ready for loading on Tuesday the week after. Prices are available on request.