FERMÍN®

a cut above.

SERRANO BITES 2 oz

SERRANÍA HAM "Hand Carved Style" & SERRANO LOIN

Product of Spain Producto de España

DESCRIPTION

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 fattier than the pigs from North Europe. This is a guarantee of higher quality. It means a product more tasty and complex.

Nutrition Facts

	Serranía Ham		Serrano Loin	
Serving Size 1 Package	1 oz (28 g)		1 oz (28 g)	
Servings Per Container	1		1	
Amount Per Serving				
Calories	100		60	
Calories from Fat	70		15	
		% Daily Value*		% Daily Value*
Total Fat	8g	12%	1.5g	2%
Saturated Fat	2g	8%	0.5g	3%
Trans Fat	0g	0%	0g	0%
Cholesterol	24mg	8%	20mg	7%
Sodium	650mg	27%	620mg	26%
Total Carbohydrates	0g	0%	0g	0%
Dietary Fiber	0g	0%	0g	0%
Sugars	0g	0%	0g	0%
Protein	8g		12g	
*Percent Daily Values are based on a 2,000 calorie diet.	Vitamin A <2%		Vitamin A 0%	
	Vitamin C <4%		Vitamin C 0%	
	Calcium <2%		Calcium 0%	
	Iron 2%		Iron 2%	

This ham is cured for a minimum of 18 months, and the loin is cured for at least 70 days using artisanal methods in La Alberca, Spain, a **Natural Reserve declared a World Heritage.**

INGREDIENTS

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

Serrano loin: Pork loin, salt, pimenton, garlic. **NO NITRATES OR NITRITES ADDED**

LOGISTICS

Cases per pallet - 280
Gross case weight – 1.29 lbs
Case measurements - 10.4 inch L x 4.1 inch W x 6.7 inch H
Shelf life - 2 years
Storage - Keep in a cool and dry place, away from the sunlight. Refrigerate after opening.
Serving recommendations - Fermín recommends placing the plastic enclosure under warm running water (38°C/100°F) for 8-10 seconds. This will enhance the flavor and ease separation of the slices.

ITEM #	DESCRIPTION	UPC CODE	PACK SIZE
F20032	SERRANO BITES 2 OZ: Serranía ham 1 oz & Serrano Loin 1 oz	818003014296	10 x case

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