

Product has recourse to the denomination of Serrano Ham, fulfilling the minimum requirements: - Minimum weight by piece of 9.5Kg

- Minimum thickness of fat 0.8cms.
- Reception and the Salting, to an inner maximum temperature of 3° C
- Minimum time of treatment of 210 days
- Minimum decrease of 33% on the weight in fresh - Maximum content in salt of a 15%
- Maximum watery content 57%
- Coloration of the rose to the red purple in the thin part, and brilliant in the fat.

Homogenous to the cut.

- Delicate, little salty flavor and pleasant aroma
- Homogenous, little fibrous texture and without pastosidad nor softening.

Our pieces are distinguished with mark of the Foundation of Serrano Ham. (Certification obtained by Embutidos Caseros Collell, S.L.U., on the part of the Communitarian Institute of Certification; Sabadell 23/04/01 Certificate nº JS-0033/10)”