

C & B

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Become an expert on IBERICO Hams!!!

What is the "Iberico" pig?

The Iberico pig is a breed found exclusively on the Iberian Peninsula.

Why is it so special?

Spain is the only country where this type of pig can be found. The Iberico is lean animal, which however has the ability to accumulate fat in its muscles. It is the only breed capable of doing this to such an extent...

It is a pig that genetically loves to forage to feed and therefore is not as sedentary as other breeds of pigs. Most importantly the extra fat is an attribute for the Iberico since it is the cause for the unique marbling found in its meat and musculature structure that makes its taste and texture so wonderful and special.

Why is it called "pata Negra"?

This is often a misleading denomination for such a special animal, because it really does not differentiate between Iberico and other black pigs. Pata Negra means "black hoof", so basically it refers to the color of its legs. Therefore: every Iberico is a "pata negra" but not every "pata negra"-black hoofed pig is necessarily an Iberico. There are many other factors of this special pig that will allow you to identify that it is a true Iberico meat product.

What is the difference between Serrano and Iberico?

Stated quite simply these represent two different breeds of pigs. Hams from the Iberico breed are much more expensive for the following reasons:

Iberico pigs are only found in Spain.

Iberico pig has more fat content, so the waste in production is much higher.

Iberico is much more complex to produce, much more delicate and requires more skill and attention.

The bellota (acorn) Ibericos need extensive wild lands to be raised (about 2.5 acres per animal), so their production is extremely limited.

How many qualities of FERMIN Iberico are there?

There are 3 different qualities of Iberico relating to the way the animals have been fed:

IBERICO DE CEBO: Iberico pig fed on corn and grain. It can roam free or can be stabled (most of Fermin's suppliers have their pigs free roaming).

IBERICO DE BELLOTA: the highest and therefore most expensive quality of Ibericos. During the 4 months of the montaña season (Nov-Feb) this Iberico actively forages to eat acorns and grass only. It is raised free roaming in the "dehesa" ecosystems and in three to four months it doubles its weight until it reaches about 160-180 kilos.



What is the difference between Iberico and Serrano hams?

The main difference is the pig's breed that the ham is made from...

The **Iberico** breed is native to Spain and only exists in Spain.

The **Serrano** ham is produced from the more common white pig. In our case we normally use a mix of the Duroc, the Landrace and the Large White.

How does FERMIN differentiate to categorize each quality?

At **FERMIN** two different methods are used to classify. We strictly work with trusted farmers to observe the feeding methods for Iberico pigs. We closely monitor the farms during the "Montanera" season to make sure the pigs are feeding on acorns and grass only. Once at the slaughterhouse we analyze the meat for different types of fatty acids. Depending on the result, we know if that pig can be classified as regular iberico or Bellota and approximately how much bellota they have eaten in their lifetime.

Why is Bellota so expensive?

Iberico Bellota is a seasonal product. The availability of the ecosystem where bellota (acorn) is found is limited. From year to year, the bellota harvest can vary. Rearing of the Iberico pig requires extensive amounts of land (about 2'5 acres per animal) so that they can forage freely. The whole life cycle of the animal, from birth to its slaughter is carefully monitored , and so is its extensive dry curing process. An Iberico de bellota ham takes 3 years to cure, while the regular Iberico takes 24-28 months. So, it is no surprise that this exquisite product is the most expensive ham in the world offered at retail level.

Who is FERMIN and why are they the only ones authorized to export Iberico to the US?*

FERMIN is a young company that has always had as a special focus on foreign markets. The Spanish market for a small company is highly competitive and often quality of product suffers in order to obtain a competitive edge. We have always had a different view in not compromising quality but rather looking to other markets that place a high value on quality and are not saturated with brands, and price point comparisons.

** There is presently another company in Spain that obtained authorization to import into the US, however, they have not yet made their first import and it will take a while.

FERMIN has been able to allocate funds and energy into remodeling their plant in La Alberca, Salamanca in order to pass difficult and strict foreign inspections. Our determination and hard work has paid off and currently we are the only producers authorized to export Iberico products into the United States.

FERMIN's recent accomplishments:

- First Spanish slaughterhouse allowed to sell in Japan -1999
- First Spanish slaughterhouse allowed to sell in Corea -2001
- First Spanish slaughterhouse allowed to sell in the US -2005
- First Spanish slaughterhouse allowed to sell in Canada -2006

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Health Benefits of Iberico de Bellota

Can anything this wonderful be this healthy? Absolutely. Remember that this is a ham from an extraordinary pig who traces his lineage back to the time of the cavemen. The Cerdo Ibérico has quite a different DNA than the meat of run-of-the mill pink pigs you are used to buying. In addition, their diet of herbs, grasses and acorns are a significant factor.

The composition of the fat from the Ibérico Bellota acorn finished ham is more than 55% oleic acid, a mono-unsaturated fatty acid. Only extra virgin olive oil has higher oleic acid content. Exhaustive scientific research indicates that these mono-unsaturated fats provide a positive effect on cholesterol in one's blood stream by increasing the amount of "good" (HDL) cholesterol, while decreasing the ratio of "bad" (LDL) cholesterol.

Ibérico de Bellota Products

Ingredients:

Ibérico de Bellota Pork, Salt, Seasoning (Sugar, Trisodium Citrate, Potassium Nitrate, Sodium Nitrite)

Jamón Ibérico de Bellota

In the dehesas, an indigenous forest of southwestern Spain, the Ibérico pig, a descendent of the wild boar, still wanders free. Popularly known as the Pata Negra or Black Hoof, the Ibérico de Bellota feed exclusively on fallen acorns, known as bellota, for three months prior to slaughter. The resulting meat is swirled with high levels of flavorful natural fats, for which this pig has gained international notoriety.

Boneless

Item number: F02000

1 piece per case

Case weight: 11 Lbs.

Case measurements in US measures:

11 in. high x 5 in. wide

x 20 in. long

Cases per pallet: 80

Bone In

Item number: F01000

1 piece per case

Case weight: 18 Lbs.

Dry-cured Ibérico de Bellota ham

Amount per Serving

Calories 87.9 Calories from Fat 55.2

% Daily Value

Total Fat 5.9g 8.8%

Saturated Fat 2.6g 11.7%

Trans Fat 0g

Cholesterol 27.4mg 9.1%

Sodium 464.8mg 14.5%

Total Carbohydrate 2g .07%

Dietary Fiber 0g 0%

Sugars 0g

Protein 8.4g

Nutrition Facts

Serving size 1oz/28g.

Serving per container varied

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

Percent daily values are based on a 2,000 calorie diet.

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The Iberico Pig *The last of its kind*

A descendent of the wild boar, "sus mediterraneus" that once inhabited the forests of the entire Mediterranean shoreline, the Iberico pig still roams free. The last free ranging and grazing pigs in Europe, they are an integral piece of an ecosystem that exists solely in the dehesas of the southwestern Iberian Peninsula.

Large pre-Roman stone sculptures to this day are found throughout Spain's regions, testifying to the age, strength and importance of the species. Today, the Iberico breed is a stalwart symbol of individualism in the world's ever homogenized genetic heritage.

His characteristics: long, thin and strong legs, a pointed snout perched upon a short, meaty neck. His hair is dark but scant and hooves, dark-colored thus giving him the popular name of "pata negra" or "black foot".



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FERMIN SERRANO HAM COMPARATIVE ADVANTAGE:

The origin: Fermin Serrano ham is the only one in the US produced from authentic Spanish pigs, born, raised and slaughtered in Spain. Any other Serrano ham in the market, even if cured in Spain, is produced from non-Spanish pigs.

The breed: Fermin Serrano comes from a mix three breeds: the Large White, the Landrace breed and the Duroc breed, producing an animal with an excellent fat content and great meat marbling, which allows us to cure our hams longer and adds complexity to the final product. Spanish pigs have a higher fat content and are slaughtered at a later age of the animal (about a year). The industrial breeds used by other producers are slaughtered at about 6-8 months of the pig's age.

Our curing period: We cure our Serrano hams for an average of 22 months; this is considerable longer than any other Serrano producer in the market. It is the quality of our pigs and the higher fat content that allows us to do this.

Our curing method: Our Serrano hams are air-cured in the traditional, artisan ways, using the mountain climate of the area where our curing plant is located. Other producers use controlled atmosphere.

Fermin's artisan know-how: The fat in our boneless hams is hand-trimmed, which allows for considerable less spoilage than the other brands in the market.

Nature: Our curing plant is located in the Las Batuercas Natural Park, a privileged area for ham curing due to the ideal climate conditions and the purity and freshness of surrounding mountains air.

Promotional program: Fermin offers a complete promotional program to support our hams.



FERMIN IBERICO DE BELLOTA LOMO
FERMIN IBERICO ACORN-FED PORK LOIN



FERMIN BONE IN IBERICO HAM

Bone-In Jamon Serrano by Fermin

Mountain-cured Ham by Fermin, 16-18 lbs

- *Bone-in ham, USDA approved*
- *Mountain cured in La Alberca*
- *Humanely-raised Spanish pigs*
- *Cured for 18-20 months*
- *Size approx- 16-18 lb/7-9 kg*



Jamones Fermín bring you a very special ham from the medieval mountain town of La Alberca. Cured for almost two years, it has a delicious, full flavor and mild saltiness.

Jamón Serrano literally means 'mountain ham' in Spanish and, of all the hams available in the U.S., these are the most authentic from this standpoint. Each ham is hung to dry in the cool, clean mountain air where it ages for 18 to 20 months.

The result is a flavorful, dark red jamón with a complex flavor and a mild saltiness. Mount this ham in a special holder and it will be a centerpiece of any gathering. Serve this quality Serrano to your guests and they will rave about its flavor - the flavor of the mountains of Spain.

The curing process of the Fermín Jamón Serrano is completely traditional. The hams are cured in drying rooms with open screened windows, caressed by mountain air as it wafts through the area where the hams are hung. They experience the changes of the seasons, losing about 40% of their weight as the pork transforms into a complex, delicious ham.

This Jamón Serrano comes from animals that were born in the region of Salamanca in western Spain. They were raised humanely in the mountains, and spent much of their lives outdoors on Spanish pasture land.

No cooking required.

Jamón Ibérico - The Ultimate Spanish Ham

Spain is the world's only producer of Jamón Ibérico, as it is made with an ancient breed of pig found only on the Iberian Peninsula. These pigs, known as Cerdo Ibérico, or "Pata Negra," are believed to descend from the prehistoric Mediterranean boar and are distinguished by their black hooves - which are kept on the final displayed ham as a testament to its authenticity. These unique pigs are also capable of storing more fat, which enables Jamón Ibérico to be cured much longer than traditional ham, resulting in an intense and complex flavor with an unparalleled note of sweetness. For those who will accept nothing but the best, we are now also able to offer you Jamón Ibérico de Bellota, a free-range, acorn-fed Pata Negra recognized as the finest ham in the world!

Boneless Jamón Ibérico de Bellota Ham by Fermín

- *Authentic 'pata negra' from Spain*
- *Acorn fed, free range*
- *Approx. 8.5 lb boneless whole ham*
USDA approved



Jamón Ibérico de Bellota is the ultimate of its kind, in a class with Beluga caviar or Kobe beef. Thin slices of this finest of all hams will literally start to melt at room temperature. The reason is that the jamón is marbled with golden, acorn flavored fat that is rich in unsaturated healthy oils. Once the ham hits your palate, there is an explosion of complex, delicate flavors with very little saltiness.

Ibérico de Bellota hams come from an ancient breed of pig, Cerdo Ibérico, which has been roaming the woodland meadows of western Spain feeding on acorns for thousands of years. Jamón Ibérico de Bellota is the pride of Spain, and Spaniards consume the vast majority of the limited number of hams produced in their own country. Some producers have waiting lists for several years for their best products.

Each fall a traditional group of breeders sets aside a select group of young pigs, allowing them to roam the 'dehesa' woodlands. There they feast upon acorns which are falling in abundance from the holm oak and cork trees. They gorge themselves, putting on at least two pounds of weight each day!

When it is time for their sacrifice (the Spanish term for slaughter), these genetically unique animals produce Jamón Ibérico de Bellota hams that are marbled with rich golden fat infused with the flavor of the Ibérico pigs' favorite food: the acorn -'bellota' in Spanish.

Remarkably, the fat in these special hams is mono-unsaturated, similar to healthy olive oil. Sliced paper-thin, it glistens at room temperature and provides an inimitable rich nutty flavor and tender texture.

These boneless Ibérico de Bellota hams are especially handy for slicing, and have a minimum amount of waste. You need less carving expertise than the traditional bone-in one.

Jamones Fermín spent years building a facility to comply with U.S. rules, and finally the first Jamón Ibérico de Bellota arrived in the USA in 2007.

Situated in the picturesque mountain village of La Alberca in the province of Salamanca, the curing rooms enjoy the ideal climate for curing exquisite hams. The hams hang for over two years in the clean mountain air, losing over 40% of their weight as much of the fat melts away. The changing seasons heat and cool the hams, fostering a complex, fundamental change to the flavor and texture of each. Much less salt is used in curing Ibérico hams, and a full, rich, nutty flavor shines through in each slice.

Each ham weighs differently. Because of variation in the size of the jamón, the price of the individual ham will vary according to its weight.

Boneless Jamón Ibérico Ham by Fermín

True Pata Negra Ham

- *Authentic pata negra Jamon Ibérico*
- *Approx. 9 lb boneless ham*
- *2011 SOFI Silver Award Finalist*
- *USDA approved*



This is probably the type of Jamón Ibérico you enjoyed at a tapas bar in Spain. Its bone-less format makes it easier to slice with virtually no waste.

It is made from the wonderful cerdo ibérico pigs that are finished on a diet of grain, not on acorns. Since these pigs were born a little bit too early or too late in the season, they aren't as lucky as their cousins who free-range time in the dehesa forests. They enjoyed a different diet than the Ibérico de 'Bellota', who spend free-range time feasting in the 'dehesa' forests on tasty acorns.

Jamón Ibérico is an artisan ham, from the same genetic stock as the rare ones. Both are 'pata negra' hams from certified Iberian hogs, sacrificed and cured in the village of La Alberca by Embutidos y Jamones Fermín.

This Boneless Jamón Ibérico is cured for approximately 24 months, rather than up to three years for the rare Jamón Ibérico Bellota.

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FERMIN LOMO SERRANO (Cured Serrano Pork Loin)

To make Fermin's Lomo de Serrano choice pork loin from farm-raised authentic Spanish pigs is used, then marinade it in olive oil, pimenton, nutmeg, oregano, garlic and sea salt for 5 days and then we air-cure it for 4 months. The result is a great lomo, with deep red meat from pimenton, and with a low fat content. It melts in the mouth, releasing a delicate flavor and a pleasant aroma that is uniquely Iberian. Perfect for an elegant charcuterie plate or to serve at parties.

Lomo is a dry-cured loin of pork, full flavored yet very lean. Many people choose lomo over jamón Serrano and chorizo for the family table.

Lomo is traditionally served sliced very thinly and drizzled with extra virgin olive oil. It's fantastic on a tapa platter with Manchego cheese, chorizo or jamón slices. Lomo also makes a great bocadillo sandwich layered on a crusty roll.

Made from authentic Spanish Serrano pork loins, Fermín lomo Serrano is made from pigs raised and cured in the mountains of Spain. This extra large piece can feed a crowd, yielding up to 125 slices.

