



Spanish Jamon Product List

for the Food Service Industry



Haverick Meats are the exclusive distributor of Embutidos Fermín Ibérico ham in Australia. More commonly known as Spanish Jamon, this dry-cured ham is one of the world's great food treasures and eating it is a truly unique experience. Embutidos Fermín has established itself as the world's leading producer of Spanish Jamon. In 1996, Fermín became the first company to qualify to export Spanish Jamon to the US market. Haverick Meats import four grades of this extraordinary dry-cured ham.

The Fermín company

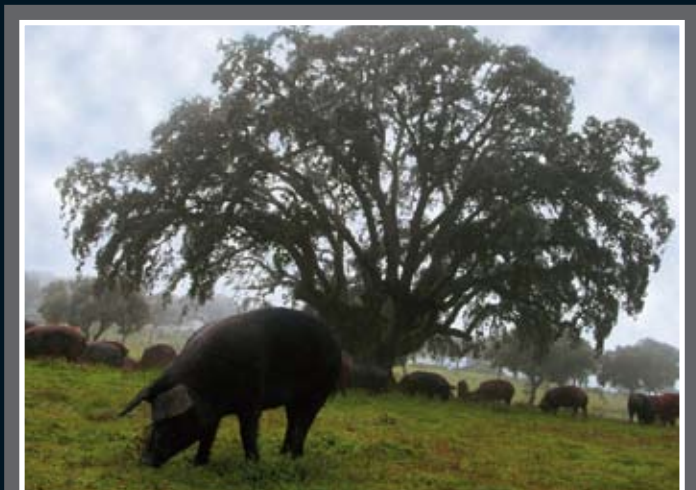
Fermín, founded by Fermín Martín Cambronell in 1959, located in La Alberca in the province of Salamanca, Spain, has been raising and processing Ibérico Pigs and producing the highest quality dry-cured ham, renowned as Jamones Ibérico. Their dry-cured products are recognised in Spain and throughout the world for the highest quality, long-lasting taste with rich, nutty aroma and flavour.



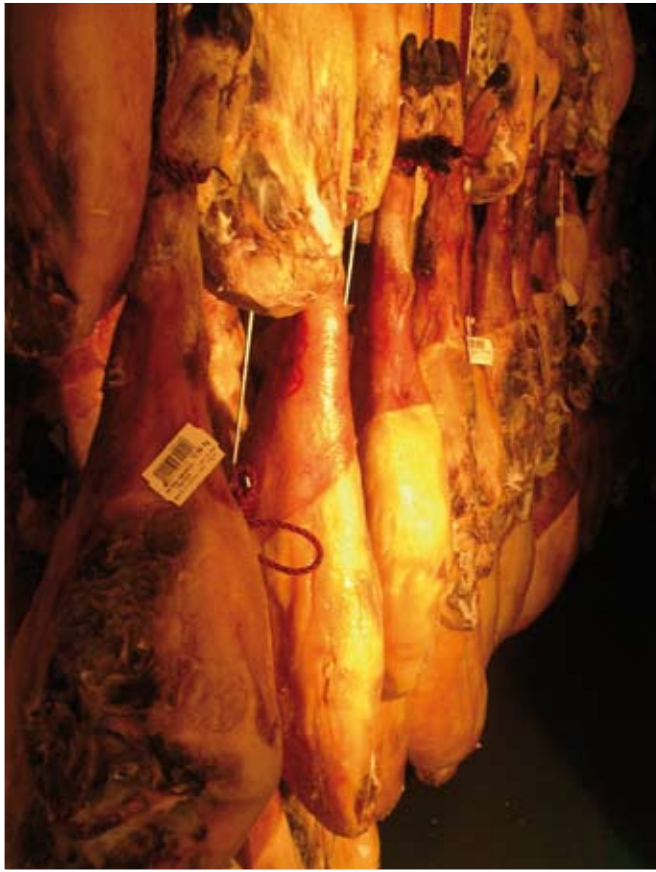
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Ibérico breed

A descendent of the wild boar, *sus mediterraneus* that once inhabited the forests of the entire Mediterranean shoreline, the Ibérico 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, Mediterranean woodland of the southwestern Iberian Peninsula. Characteristics comprise of its long, thin and strong legs, a pointed snout perched upon a short, meaty neck. Hair is dark but scant and hooves, dark-coloured hence the popular name of 'pata negra' or 'black foot'.



Ibérico pigs are the last free ranging and grazing pigs in Europe. Their unique diet and lifestyle gives Jamon its long-lasting taste and rich, nutty aroma and flavour.



The cool, dry mountain air where the Fermin Jamon is processed and produced is vital to the curing process. Ibérico Jamones are dry-cured for a minimum of 24 months.

The secret of Ibérico's flavour

It is the exclusive ability of the Ibérico pig to store large fatty deposits, which filter throughout the muscle mass, liberally marbling the meat in appearance, incomparable in tenderness and texture. This fact is paired with unique rearing and feeding, in complete freedom with the entirely natural diet of his surroundings in the dehesa. The dehesa, full of evergreens, cork oaks and gall oaks and other aromatic plants such as thyme and rosemary as well as number of varieties of mushrooms. In this natural habitat, it is here that the Ibérico live and feed. After lactation, Ibérico pigs feed on grass, seeds, roots and grain until they reach a weight of 80-115kg. Following processing, Ibérico Jamones are dry-cured for a minimum period of 24 months.

The most fortunate Ibérico pigs are those born in early spring. They benefit from the Montenera, the peak of the fattening season from November to January – it is at this time that the Ibérico has the chance to become the legendary Ibérico de Bellota.

Ibérico de Bellota

The king of the Ibéricos. Its rich and intense aroma, delicate consistency and smooth palate, shows the essence of the Ibérico virtues which has been bred naturally and fed with acorns. During this season these pigs feast upon the abundant Bellota, the fallen acorns of the evergreen and cork oaks, for three months prior to processing. Following this, Ibérico Jamon de Bellota is dry-cured for a minimum period of 30 months. The resulting meat reveals different shades of red, from the intense to a pale pink, swirled with high levels of flavourful natural fats. There is a smooth feeling first, slightly sweet, which gains in intensity when the fat melts. In addition there is also Ibérico de Bellota Gran Reserva, that is further aged between 30-40 months, producing the richest, most extraordinary bursting flavour.

Jamon Serrano

This ham, derived from white pigs with origins in the Sierra Mountains, is treated as carefully as Ibérico. Its curing process is faster, since it has less intertwined fat than the Ibérico. The end result is a pinkish ham with thin fat streaks and a very pure flavour.

PRODUCT
Jamon Serrano (24 mnth-cured)
Whole
Sliced – 100gm
Jamon Ibérico (24 mnth-cured)
Whole
Sliced – 100gm

PRODUCT
Jamon Ibérico de Bellota (30 mnth-cured)
Whole
Sliced – 100gm
Jamon Ibérico de Bellota Gran Reserva (30-40 mnth-cured)
Whole

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