

## HOW TO IDENTIFY A GOOD IBERIAN HAM

External shape: Stylized with thin cane, elongated and with hoof (black), not angular or dry and cut in v. Color: From pink to purple red. Taste: Little salty or sweet and very delicate. Aroma: Pleasant and full of nuances. Texture: Little fibrous. Weight: It should oscillate over 7.5 Kg. Fat: Bright, fluid, and soft to the touch.

CLASSIFICATION OF THE IBERIAN HAM. Regulation of the Iberian pig RD 4/2014 of January 10.

The Iberian ham is one that comes only from pigs of pure Iberian breed (black and retinto), or crossed with Duroc-Jersey with 75% of Iberian blood, which predominates in the dehesas of Extremadura. Iberian hams depending on their diet and the way of exploitation can be classified into:

HAMON ACORN 100% Black label. It is the one that comes from those pigs 100% Iberian Race that during the montanera were exclusively fed with acorns and herbs.

HAMON ACORN 75% 50% IBERICO. Red label It is one that comes from those pigs 75% 50% Iberian Raza, which during the montanera (fattening phase) were exclusively fed with acorns and herbs.

HAMON CEBO de Campo 100% 75% 50% IBERICO. Green label It is one that comes from 100% pigs, 75%, 50% Iberian Race, that although they were fed with acorns, tubers and herbs, they also received a supplement based on authorized feed, in extensive farms.

JAMON CEBO 50% 75% 100% IBERICO. White label. It is the one that comes from pigs that were fed with authorized feed, in intensive farms.

## INDICATIONS FOR THE CUT OF THE HAM

1. The knife. The knife must always be perfectly sharp. It has to be a long thin and flexible knife. The slices will always be as thin as possible, to be able to enjoy the taste of ham to the maximum. The slices will always be in a straight line. The hand that does not hold the knife will always be behind it.

2. Mace / Contramaza. Place the ham in a ham holder, well attached. In the theory it is placed first by the contramaza, the paw looking down, in order to start by the part that dries before, being narrower. But, in practice we recommend opening it by the hammer, the leg facing upwards, which is the most noble part of the ham, to enjoy the ham, not leaving the hammer for later, because in the end the difference in curing between a "hammer" part "And another" contramaza "is not so important, but if you taste our ham at the time.

Do not leave for later what you can enjoy today, because surely you take advantage of it more.

On both sides, mace and counter mass, remove the crust and fat from the part of the surface of the ham that you want to cut. With the back of the knife we will look for the bone. We will begin to cut below it following the indicated line.

3. The Point. Once finished the "counter mass" "the club", we will cut the "tip".

4. Knuckles. Once finished cleaning our ham meat, we will only have to break the bones (in our trusted charcuterie) that we can use to make exquisite wines.

## CONSERVATION OF A GOOD IBERIAN HAM

### IBERIAN HAM WITH BONE

If the whole piece is not consumed at once, the parts in the air should be covered with excess bacon and with a cloth that is not too dense.

The ham should be placed in a dry place but with sufficient ventilation and at a stable ambient temperature, away from extreme cold or heat.

### IBERICO HAM WITHOUT BONE, LONCHEADO AND PACKAGED TO THE VACUUM.

The sliced Iberian ham blister packs are kept in the cooler part of the refrigerator

(2 and 10 degrees Celsius) for good preservation.

Before serving, remove it from the refrigerator at least half an hour beforehand.

If we forget to take it out of the fridge, we recommend you do the following: put the unopened Iberian ham blister under the hot tap until it takes room temperature and taste it.

## CONSUMPTION OF A GOOD IBERIAN HAM

The ham should always be consumed at room temperature (14 to 22 degrees Celsius).

Whether the cut has been made by hand, with a knife, or if it has been made with a machine, the slices must have a shiny and never opaque appearance. The brilliance implies that the inherent fat of the ham appears naturally. For this reason, it is advisable that, if the slices have previously been in the refrigerator, they should be some time before being consumed, until they begin to "sweat".

Only following these tips will be able to appreciate in all its splendor the explosion of aromas and flavors that supposes the tasting of Ibérico del Brillante ham. This product belongs to the highest gastronomic categories, is ideal for a healthy and balanced diet for its great nutritional properties. **HEALTHY ASPECTS OF IBERIAN HAM** Jamón is a very complete food due to its rich contribution of B vitamins (especially B1), as well as containing 30% more protein than fresh meats, it is rich in iron, magnesium and zinc. The latest studies carried out in the field of nutrition and dietetics confirm that the products of the Iberian pig fed with acorns, due to their low production in saturated low acids, are beneficial for health.