





伊比利亚猪——后腿与前腿

伊比利亚猪的名字源于自古以来生长在伊比利亚半岛西南地区的一个本地猪种。这个猪种本身的基因特性加上恰当的饮食造就了备受全球美食界追捧的瑰宝。

伊比利亚猪的饮食在两个主要的生长阶段都受到非常严格的控制。第一阶段饲以种子和麦穗，这对于肌体的正确形成和准备都极其重要。随后的第二阶段即山区散养阶段，伊比利亚猪在牧区内自由自在地觅食。牧区内一方面拥有富含营养物质的丰沛牧草，另一方面那些百年圣栎和栓皮栎（又称橡木）盛产橡木果，这种果实能令伊比利亚猪健康地增加体重。

由于伊比利亚猪在寻找食物和水源的过程中不断地运动着，脂肪渗入了肌肉。品尝伊比利亚火腿时人们体会到的那种无与伦比的口感，其关键就在于此。

天然风干室和贮藏室在产品下一阶段的制作过程中起到了主要作用，使其正确陈化。每一种产品对应不同的风干过程。每年夏天在风干室内开始进行风干。风干室内的高温 and 干燥的空气使外部脂肪开始“出汗”。随后的冬天，产品被放到光照和温度更为稳定的贮藏室内，继续必要的风干过程。

我们可以保证我们挑选了最适宜的猪种、严格把控饲养的每个环节、手工精心制作，并且每件产品都在贮藏室内经过漫长的陈化熟化，为您呈现的产品都具有无与伦比的上乘品质，并获得了来自全球最知名的美食家和评论家的交口称赞。



iOlé

SPANISH GOURMET SELECTION

IBERIC HAM



· EL CERDO IBERICO: JAMONES & PALETAS ·

The Iberian Pork is named after a specific breed of native pigs genetically bred and fed since ancient times in the southwest of the Iberian Peninsula. Its particular characteristics and appropriate nutritious supply provide an authentic culinary jewel highly prized in gourmet circles of all over the world.

The breeding of this species takes a thorough control of the food along the two main phases of their growth. During the first phase, they will be provided seeds and spikes that are very important for the proper training and preparation of their body.

Thanks to the continuous exercises when the Iberian pigs search for food and water, the fat infiltrates the muscles of the animal, which is the key of providing these inimitable sensations as a whole during the tasting.

The natural drying places and cellars play a key role in the next part of the process of our products, because they allow a proper ripening. Each product follows its own curation which starts in the summer time in the drying place. There with the high temperature and dry air it causes the "sweating" of the outer fat. Later on, during the winter the products will rest in the cellars where the lighting and the temperature are more stable and they will be given the necessary curing condition.

Thanks to a proper genetic selection, we can ensure that a controlled diet in each breeding process, and a meticulous work of our craftsman and the slow ripening of each piece in our warehouse, all together achieve an unparalleled product quality and success guaranteed by the most important gourmets and critics in all over the world.





伊比利亚橡木果火腿后腿 (至少30个月风干期)

全球最知名的美食家认为伊比利亚橡木果火腿是西班牙美食的最佳代言。这类火腿的分级依据在于猪被屠宰前所食用的橡木果数量。由于以橡木果为主食的猪肉油酸含量高于其他猪肉，因此这种饲料赋予了它独特的口味和香气。

幼崽时期就被挑选出来的这些猪都是纯正的伊比利亚猪种，外部特征也极有特色和辨识度，例如：体型长、猪蹄呈黑色、小腿细，表皮脂肪呈金黄色。

火腿切片后散发出沁人心脾的浓郁香气。肉为浅粉色，渗入肌肉的脂肪呈现出丰富的、近似透明的大理石纹。入口即化，口感柔和细腻，咸中略带甜味。

感官的至高享受。

包装规格：

常见规格见本版末页。如需其他规格，欢迎垂询。

IBERIAN ACORN HAM (Minimum 30 Months of Curation)

The Iberian Acorn Ham has established itself as the best expression of the Spanish Gastronomy according to the most knowledgeable gourmets. The classification of this ham is based on the amount of acorns that the animal has ingested before slaughter, and thanks to this food it has a higher content of oleic acid than the rest, which gives it a distinctive flavour and aroma.

Being selected from a very early age, the pigs are of pure Iberian breed and present very characteristic external identification signs such as elongated shape, black hoof, narrow leg and a golden colour in the covering fat.

When cut, we could smell an intense and penetrating aroma. The meat with a fine pink colour, presents a very veined intramuscular fat almost transparent, which melted in a mild and delicate flavour with salty and timely sweet nuances on the palate.

An experience for the senses.

Formats:

The available formats are in the final page of the selection. For any other format, please send inquiry of quotation.



散养伊比利亚火腿后腿 (24个月风干期)

和风干期24个月以上的伊比利亚橡果火腿一样，风干期为24个月的散养伊比利亚火腿选用在牧区以橡果为食物的伊比利亚猪。区别在于山区散养放牧的最后几个月内，散养伊比利亚火腿所选用的猪以饲料为辅食。饲料经管理委员会认可。

始终处于散养状态的这些猪有着与全橡果饲养伊比利亚猪相似的体格和特点，区别在于成品，渗入肌肉的脂肪所呈现的大理石纹在散养伊比利亚火腿中并不显著。

肉呈玫红色、肉质可口，口味略甜，香味浓郁，切片具有诱人的品相。为品尝者带来真正的享受。

IBERIAN HAM (24 Months of Curation)

The same as Iberian Acorn Ham with curation more than 24 months, the Iberian Ham of Extensive Feeding with 24 months of curation comes from pigs fed on acorns in pastures, however in the last months of "montañera", they also have a supplementary feeding with fodders authorized by the Regulatory Council.

The pigs, always bred in extensive farms, develop a similar structure and characteristics to the Iberian acorn-fed pigs, but differ slightly in the final product because it doesn't present infiltrations of intramuscular fat that mark so much.

The fine pink meat and pleasant texture on the palate, with a flavour of sweet nuances, an intense aroma and attractive appearance when cut, is an authentic pleasure for those who taste it.



塞拉诺火腿后腿 (18个月风干期)

区别于伊比利亚火腿，塞拉诺火腿采用以饲料和谷物集中饲养的白猪为原料。制作过程经过不同的熟化期，可分为特级珍品塞拉诺火腿（风干期不少于16个月）和塞拉诺火腿（风干期为10个月）。

特级珍品塞拉诺火腿的脂肪晶莹剔透、均匀，颜色介于白色与黄色之间，香气四溢，美味可口。质感滑腻和猪种本身的特性、油脂中脂肪酸的组成及高含量的油酸有关。

瘦肉呈玫红或紫红色，脂肪晶莹剔透、滑腻。切片质感均匀，肉质鲜美。含盐量低（含盐量11%），口感微咸。

SERRANO HAM (18 Months of Curation)

The Serrano Ham comes from white pigs bred intensively with fodders and cereals, unlike the Iberian pigs. Its preparation process is carried out with very different maturing periods, and the Serrano ham can be classified as Gran Reserva if its curing is over 16 months, and as Serrano Ham if it's 10 months.

Regarding the Serrano Ham Gran Reserva, it is a product of shiny, unctuous fat of white and yellowish colour, aromatic and with pleasant flavour. This greasiness is due to the characteristics and the fatty acid composition of fat and its high content of oleic acid.

Its characteristic colour of pink to purplish red in the lean side and the shiny and unctuous fat is smooth to cut. It presents a meat of delicate flavour, slightly salty due to its low content of salt (11% of salinity)



伊比利亚橡木果前腿 (20个月风干期)

区别于埃斯特雷马杜拉原产地的伊比利亚橡木果火腿，散养伊比利亚火腿在山区散养放牧阶段所增加的体重应不低于屠宰时重量的30%。山区散养阶段的食物以橡木果和牧草为主，以饲料为辅食。饲料经管理委员会认可。

管理委员会的严格管理使消费者能够品尝到这一风干期的上等优质产品。

采用生长过程为全程散养的猪。消费者可以通过蜡封和带有“埃斯特雷马杜拉原产地”的绿色标签加以识别。

IBERIAN ACORN SHOULDER HAM (20 Months of Curation)

Unlike the Iberian Acornfed Ham with Denomination of Origen of Extremadura, the Iberian ham of Extensive Feeding is the one that gains at least 30% of its original weight with montanera diet based on acorns and grass, and later completing the feeding with fodders authorized by the Regulatory Council.

The controls carried out by this organization, allow the customers to enjoy a product with optimal characteristics and maximum qualities for the periods of curing.

With an extensive growth during all the time, we could differentiate the hams with fodder diet for their seal and green label D.O. DEHESA DE EXTREMADURA.



散养伊比利亚前腿 (16个月风干期)

前腿比后腿小，选取用于制作后腿的同一只伊比利亚猪的前腿。风干过程和规范与后腿相似。产品具有上佳的品质。

本产品所选用的伊比利亚猪在饲养过程中以牧场出产的橡木果为主食，但在屠宰前的几个月内以饲料为辅食。饲料经管理委员会认可。

肉呈枚红色，口感细腻，微甜，香味浓郁，切片的品相诱人。为品尝者带来真正的愉悦享受。

IBERIAN SHOULDER HAM (16 Months of Curation)

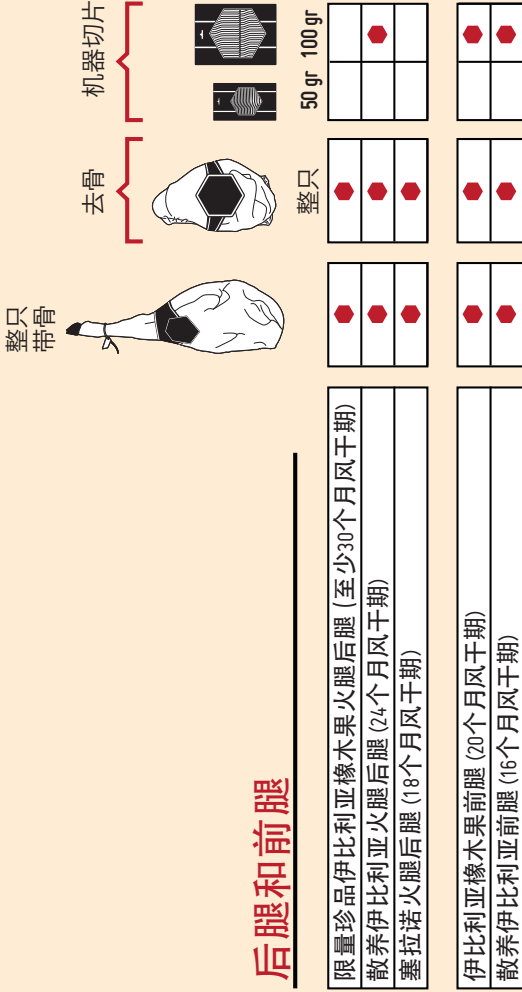
The Shoulder Ham, a smaller piece than the Ham, comes from the forelimbs of the same pigs from which the hams are obtained. They are bred in extensive feeding which helps a proper growth and following similar curing guidelines, it gives a product of superb quality.

This product comes from pigs fed on acorns in pastures, but in the last months they also have supplementary feeding with fodders authorized by the Regulatory Council.

Its nice pink meet has a pleasant texture on the palate, with a flavour of sweet nuances, an intense aroma and attractive appearance when cut. It is an authentic pleasure for those who taste it.



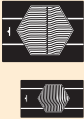


















后腿和前腿



如需其他规格，欢迎垂询。



WHOLE PIECE (bone in)		DEBONED		SLICED – MACHINE	
					
		Whole Piece		50 gr	100 gr
Iberian Acorn Ham (Minimum 30 Months of Curation)					
Iberian Ham (24 Months of Curation)					
Serrano Ham (18 Months of Curation)					
Iberian Acorn Shoulder Ham (20 Months of Curation)					
Iberian Shoulder Ham (16 Months of Curation)					

For any other format, please send inquiry of quotation.





伊比利亚猪

以伊比利亚猪肉为原料的另一样美味是灌肠。这种动物自古以来生长在伊比利亚半岛西南地区，猪种本身的基因特性加上恰当的饮食造就了备受全球美食界追捧的瑰宝。

猪肉切碎后放入带有芳香气味的草叶和各种香料（辣椒粉、胡椒、大蒜、迷迭香、百里香等）调味，之后填充（“灌”）到猪的肠衣里。天然肠衣在灌肠风干过程中的特性赋予了灌肠独一无二的美味。风干的制作方法也使其能在相对长的时间内易于保存。

灌肠的制作分为好几个阶段，其中碎肉和灌肠是形成灌肠不同外观和口感的关键。制作完成后，灌肠也被送往天然风干室和贮藏室。不同的产品根据各自不同的风干过程，贮藏至陈化熟化的最佳时期。

我们可以保证我们挑选了最适宜的猪种、严格把控饲养的每个环节、手工精心制作，并且每件产品都在贮藏室内经过漫长的陈化熟化，为您呈现的产品都具有无与伦比的上乘品质，并获得了来自全球最知名的美食家和评论家的交口称赞。



iOlé

SPANISH GOURMET SELECTION

CHARCUTERIE



· THE IBERIAN PIG CHARCUTERIE ·

The sausages are other delicacies derived from Iberian pigs. This animal genetically bred and cared from ancient times in the Southwest of Iberian Peninsula, has some characteristics which are the result of the selected food that make the products a highly prized gem in the best gastronomic circles all over the world.

A piece of minced meat seasoned with aromatic herbs and different spices (paprika, pepper, garlic, rosemary, thyme, etc.), introduced ("embedded") in pork belly skins, that is called embutido (sausage). The natural belly is the real creator of the great taste of natural sausage for its fantastic qualities in its curing. The curing form has made it easily maintainable over relatively long periods of time.

The general process of sausage preparation goes through several phases where the mincing and stuffing are highlighted and these allow the sausage to have different forms.

Later, they are transferred to the natural drying sheds and cellars where each product follows its own curing process to reach the optimum maturation point.

We can ensure that through a proper genetic selection, a controlled diet in each breeding process, the meticulous work of our craftsmen and a slow ripening of each piece in our cellars, we achieve an unparalleled product quality and success guaranteed by the leading gourmets and critics of all over the world.



伊比利亚橡木果猪里脊腊肠

每头伊比利亚猪身上能取出两块最好的肉——位于肋骨下方、脊椎旁边的里脊肉。剔去外部油脂、用盐腌制、浸渍3-4天；最后填充到天然肠衣内，就有了圆润、狭长的外形。食用橡木果而长出的脂肪渗入瘦肉中，因而切片质地非常细腻，带有丰富的大理石纹，肉呈枚红色。

橡木熏制的香气提升了里脊肉的口感，鲜美多汁、略带甜味，是让品尝者爱不释手的的美味。

IBERIAN ACORN LOIN

From each Iberian pig, the two noblest pieces of meat located next to the backbone and under the ribs are the magnificent Natural Loins. When they are devoid of external fat, they are salted and marinated by macerating them during a period of about 3 or 4 days. Finally they become sausages in natural casings with a rounded and elongated form, that when cut it presents a soft and delicate texture thanks to the fat infiltration coming from the acorn. It also shows a veined appearance and a rosy colour.

With an aroma of oak wood, it provides an intense, sweet flavor and its juiciness is an authentic pleasure in every bite, which invites you to continue the tasting.



优质里脊腊肠

和食用橡木果的伊比利亚猪一样，从白猪的身上也能取出两块最好的肉——位于肋骨下方、脊柱旁边的里脊肉。制作过程与伊比利亚橡木果猪里脊腊肠相似，成品的外观和品相都十分诱人。

肉呈枚红色，大理石纹比伊比利亚猪里脊少。说明脂肪含量低，这是因为白猪的食物不以橡木果为主。

浓郁、微甜的美味为品尝者带来愉悦而柔和的感觉。

LOIN EXTRA

The same as Iberian Acorn-fed pig, the white pig can be obtained two noblest pieces of meat that are Natural Loins. Located next to the backbone and under the ribs, it goes through a similar process of the Iberian Loin, finally getting a product with very attractive presentation and appearance.

Its rosy and less veined appearance than the Iberian denotes the reduced content of fat, is due to the food not based on acorns.

Its intensive and sweet flavour gives smooth and pleasant sensations in its tasting.



肉馅里脊腊肠

和食用橡木果的伊比利亚猪一样，从白猪的身上也能取出两块最好的肉——位于肋骨下方、脊柱旁边的里脊肉。制作过程与伊比利亚橡木果猪里脊腊肠相似，成品的外观和品相都十分诱人。

性价比较高的一款产品，肉呈枚红色，大理石纹比伊比利亚猪里脊少。由于白猪的食物并不以橡木果为主，因此脂肪含量低。

浓郁、微甜的美味为品尝者带来愉悦而柔和的感觉。

EMBUCHADO LOIN

The same as Iberian Acorn-fed pig, the white pig can be obtained two noblest pieces of meat that are Natural Loins. Located next to the backbone and under the ribs, it goes through a similar process of the Iberian Loin, finally getting a product with very attractive presentation and aspects.

It is a balanced, low-fat product with a rosy appearance and less veined than the Iberian. The lower content of fat is due to the food not based on acorns.

Its intensive and sweet flavour gives smooth and pleasant sensations in its tasting.



埃斯特雷马杜拉黑血肠

埃斯特雷马杜拉黑血肠也是一种传统灌肠，以伊比利亚猪的瘦肉、五花肉和肥肉为原料，加入维拉辣椒粉、盐和其他天然香料。外观呈深黑色，触感柔软。

在天然风干室内熟化至最佳风干期，味道浓郁而丰富。为品尝者带来真正的愉悦享受。

EXTREMADURAN MORCILLA NEGRA (Black Pudin)

The Extremaduran Morcilla Negra (Black Pudding) is a traditional sausage made with lean meat, bacon and fat of Iberian pork, paprika, salt and natural species. Its appearance is deep black and it's soft to touch.

With a proper process of ripening in natural drying places, it reaches its optimal curation point in which way it obtains the intense and strong flavours that will be a real pleasure and delight for your tasting.



伊比利亚橡木果猪肉腊肠

这一地道的美味佳肴以一级伊比利亚猪的瘦肉为原料，加入维拉辣椒粉、盐、大蒜和其他天然调味料。之后在天然风干室内熟化至最佳风干期，呈现出诱人的外观。

纯手工制作，切片颜色鲜艳。由于在制作中加入了丰富的天然调味料，因此品尝者能享受到浓郁的、无法被复制的美味。

IBERIAN ACORN CHORIZO

The preparation of this authentic delicacy is based on lean pork of premium quality of Iberian pig and seasoned with paprika, salt, garlic and natural products, and then ripens in natural drying places until reaching the optimal curing point, which provides a seductive and attractive appearance.

With pure craftsman-style, when cut it presents a strong and vivid colour thanks to the preparation with natural condiments, which gives an intense flavor and a certain creaminess that is difficult to imitate.



伊比利亚猪肉腊肠 (1公斤)

和伊比利亚橡木果猪肉腊肠一样，优质一级伊比利亚猪肉腊肠采用一级伊比利亚猪的瘦肉为原料，加入维拉辣椒粉、盐、大蒜和天然调味料。之后在天然风干室内熟化至最佳风干期，呈现出诱人的外观。

切片颜色鲜艳。由于在制作中加入了丰富的天然调味料，因此品尝者能享受到浓郁的、无法被复制的美味。

IBERIAN CHORIZO (1 Kg)

The same as the Iberian Acorn Chorizo, the Iberian Chorizo Primera Extra is prepared with lean pork of premium quality of Iberian pig and seasoned with paprika, salt, garlic and natural products, and then ripens in natural drying sheds until reaching the optimal curing point, which provides a seductive and attractive appearance.

When cut it shows a strong and vivid colour thanks to the preparation with natural condiments, which give those who taste it an intense flavor and a certain creaminess that is difficult to imitate.



伊比利亚猪肉腊肠 (200克)

区别于伊比利亚猪肉腊肠，非伊比利亚猪肉家常风味腊肠以一级白猪的瘦肉为原料，加入维拉辣椒粉、盐、大蒜和其他天然调味料。之后在天然风干室内，根据埃斯特雷马杜拉地区的制作规范熟化至最佳风干期。

手工制作、外观简朴，具有传统腊肠独有的浓郁口感和香气。

IBERIAN CHORIZO (200 g)

Unlike Iberian Chorizo, No Iberian Homemade Chorizo is prepared based on lean pork of premium quality of white pig and seasoned with paprika, salt, garlic and natural products. It ripens in natural drying places until reaching the optimal curing point according to the standards of Extremadura.

It looks even more handcrafted and it provides its own stronger flavour and aroma of a chorizo made in the ancient way.



伊比利亚橡果猪肉香肠

在伊比利亚猪种里，那些吃食橡树在冬天掉下来果实的猪被称作橡果猪。这种特殊的饲料造就了猪肉肠的特殊风味。脂肪深入猪肉内，与此同时，香料使得口感更为持久，超乎想象。

平衡是伊比利亚橡果猪肉香肠味道的主要特征。辣椒和大蒜的微妙组合。优等猪肉造就了入口的质地和温和的口感。特别值得一提的还有其香味的完美平衡：新鲜而优雅，短暂却持久，让您的享用过程充满了乐趣。

ACCORN IBERIAN SALCHICHÓN

Among the Ibérico pigs, Accorn Iberian pigs are named after having been fed through the winter on fallen acorns. The meat of these specially fed Ibérico pigs makes Salchichón of an entirely different character. The fat infiltrates the meat and spices creates a luxurious feeling in the mouth and a heady taste and aroma that lasts longer than expected.

Balance is the dominant note in the Iberico sausage, due to the subtle combination of pepper and garlic. For the perfect combination of noble parts of the pig that transmit softness and texture in the mouth. And above all, for the perfect balance between all its aromas: fresh and sophisticated, ephemeral and persistent, which makes your tasting pleasure full of shades.



伊比利亚特级猪肉香肠 (1公斤)

埃斯特雷马杜拉地区的传统灌肠之一，选用伊比利亚猪的瘦肉、黑胡椒、盐和大蒜制作而成。在天然风干室内熟化至最佳风干期。

口感饱满而多汁，肥瘦适中，为品尝者带来难得的美味享受。

IBERIAN EXTRA SALCHICHÓN (1 KG)

It is a traditional sausage of Extremadura made with lean pork of Iberian pig, black pepper, salt and garlic. It ripens in natural drying sheds until reaching the ideal curation point. Its texture is also fleshy and juicy in palate, thanks to the balance between lean and fat, which provides a delight treat to those who taste it.

伊比利亚特级猪肉香肠 (200克)

和伊比利亚猪肉香肠一样，非伊比利亚猪肉香肠也是埃斯特雷马杜拉地区的传统灌肠之一。有别于前者的是，非伊比利亚猪肉香肠以白猪的瘦肉为原料，加入黑胡椒、盐和大蒜调味。在天然风干室内熟化至最佳风干期。

肉质和伊比利亚猪肉香肠一样饱满、多汁，肥瘦适中，为品尝者带来独特的品位享受。

IBERIAN EXTRA SALCHICHÓN (200 G)

The same as Iberian Salchichon (Spiced Sausage), the No Iberian Salchichon is a traditional sausage of Extremadura but in this case it's made with lean pork of white pig, black pepper, salt and garlic. It ripens in natural drying places until reaching its ideal curation point.

Its texture is also fleshy and juicy in palate, thanks to the balance between lean and fat, which provides a delight treat to whom tastes it.





风干牛肉

莱昂省的风干牛肉是利用饲养牛的后腿腿肉通过烟熏风干的方式而制成的香肠类肉食品。经过生产加工制做，其外观颜色呈黄褐色，棕色略微偏深。

风干牛肉切片的颜色深浅不一，从樱桃红到栗红色。熏制过程接近尾声时，栗红色主要集中于切片的外围。其类似大理石花纹的少量脂肪给予风干牛肉细腻滋润的口感。这一类肉食品的口味独一无二，颇具代表性意义。其肉质微咸，肉纤维细滑柔嫩。产品熟化期的烟熏风干加工过程赋予肉类独特的香味，综合其它一系列的浓郁醇香，让你的品味达到最高境界。

风干牛肉的包装规格可为整只包装，散装切片真空包装。

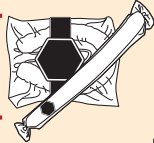












BEEF CECINA

Dried Beef Cecina de León can be defined as smoked and dried beef meat coming from the hind leg of beef cattle. The outside part of the cecina has got a toasted brownish colour, light dark, which forms part of the elaboration process.

When it is cut, its colour is like cherry maroon, increasing in the borders at the end of the maturing process. Moreover, it will present some light fatty embedded seams, which gives the cecina that juicy flavour. It's a meat with a characteristic flavour, lightly salted and with a small fibrous consistency. The pieces are presented as a whole or in portions and slices vacuum-packed.



猪肉香肠

<div>去骨</div> <div>机器切片</div> <div></div>	<div>整只</div> <div></div>	<div>50 gr</div> <div></div>	<div>100 gr</div> <div></div>	伊比利亚橡木果猪里脊腊肠	<div></div>	<div></div>
				伊比利亚里脊腊肠	<div></div>	
				肉馅里脊腊肠		
				伊比利亚橡木果猪肉腊肠	<div></div>	<div></div>
				伊比利亚猪肉腊肠 (1公斤)	<div></div>	
				伊比利亚猪肉腊肠 (200克)	<div></div>	
				伊比利亚橡木果猪肉香肠		
				伊比利亚特级猪肉香肠 (1公斤)		
				伊比利亚特级猪肉香肠 (200克)		
腌制牛肉				<div></div>		
埃斯特雷马杜拉黑血肠				<div></div>		

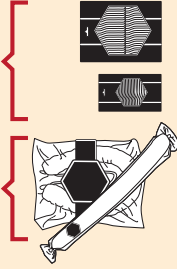
如需其他规格，欢迎垂询。





PORK SAUSAGES

DEBONED SLICED – MACHINE



	Whole Piece		50 gr	100 gr
Iberian Acorn Loin				
Iberian Loin				
Embuchado Loin				
Iberian Acorn Chorizo				
Iberian Chorizo (1 Kg)				
Iberian Chorizo (200 g)				
Iberian Acorn Salchichón				
Iberian Extra Salchichón (1 Kg)				
Iberian Extra Salchichón (200 g)				
Beef Cecina				
Extremaduran Morcilla Negra (Black Pudding)				

For any other format, please send inquiry of quotation.





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