



PROCESSED AND QUALITY CONTROLS BY **CONSORCIO**

Traditional Specialty Guaranteed (TSG) Ham has a "specific character" that separates it from other similar goods, and it is 100% traditional prepared.

JAMÓN SERRANO

- 9-11 month curing Serrano pig
- Provides firm, red, purple, and strong texture and flavour.
- Made using white pigs.
- Raised on natural pasturelands.



Serrano Ham Block
1/2 Extra Polished

Product Code DCC%0251
Size/packing 2-3 kg/pc (4 pc/box)



Serrano Ham with Leg

Product Code DCC%0252
Size/packing 6-7 kg/pc



JAMÓN IBÉRICO

- Cured for 24 months and fed with 100% acorns.
- Made from pure-bred Iberian pigs.
- Raised on natural pasturelands.



Iberian Fodder-Fed Ham block
1/2 Extra Polished

Product Code DCC%0250
Size/packing 2-3 kg /pc (2pc/box)



Iberian Fodder Fed Ham with leg

Product Code DCC%0249
Size/packing 6.5-7.5 kg/pc

JAMÓN SERRANO



Serrano Ham (9-11 months)

Product Code DCC%0258

Size/packing 100 g/pack (15 pack/box)

Serrano Ham **Consortio** (11 - 13 months)

Product Code DCC%0257

Size/packing 100 g/pack (15 pack/box)

Serrano Ham **Reserva** (12-14 months)

Product Code DCC%0256

Size/packing 100 g/pack (15 pack/box)

CHORIZO



Chorizo Cular

Extra Mild

Product Code DCC%0259

Size/packing 100 g/pack
(15 packs/box)

Extra Spicy (+30%)

Product Code DCC%0261



Chorizo Vela

Mild

Product Code DCC%0253

Size/packing 1.5-1.8 kg/pc
(4 pcs/box)

Extra Spicy (+30%)

Product Code DCC%0255



Chorizo Barbecue *Mild*

Product Code DCC%0264

Size/packing 900-1000 g/pc
(5 pcs/box)



Chorizo Barbecue *Spicy*

Product Code DCC%0265

Size/packing 900-1000 g/pc
(5 pcs/box)



Chorizo Sarta *Mild*

Product Code DCC%0262

Size/packing 200 g/pc (12 pcs/box)

Extra Spicy (+30%)

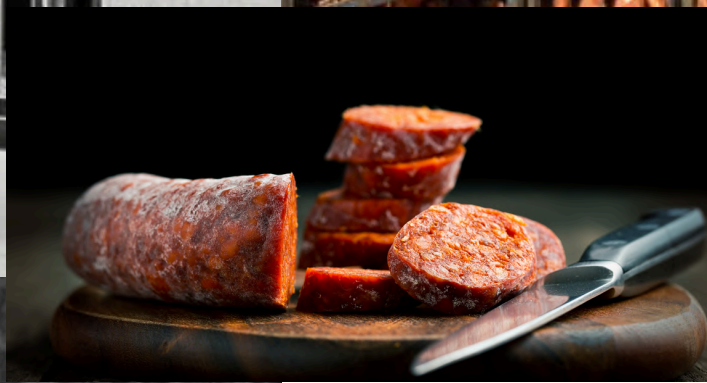
Product Code DCC%0263



Fuet *Extra*

Product Code DCC%0266

Size/packing 160 g/pc
(15 pcs/box)



PERE PORXAS PAIRO S.L.

Porxas exclusively uses pigs from Catalonia which fattened and butchered there. The Serrano ham and Jamón ibérico are made traditionally, whereas the natural and slow ripening process is supported by the latest technical equipment.

To meet the ever-changing demands of the market, traditional and modern technical methods are combined. Thanks to the careful selection of raw materials and the slow and natural maturation process, a wide range of products of special quality is achieved



PACKAGING DESIGN

- Individual package design
- Illustration of different quality levels (maturing times)
- Individual grammage for packaging possible



Serrano Ham with Interleaver:

- Easy package opening
- Easy take out of the slices thanks to Interleaver
- No crumbling of the slices

