

· BELLOTERRA ·

CRianza IBÉRICA

PREMIUM 100% ACORN-FED IBERICO PORK

*The multiple award-winning ham, raised in the
pristine Valle de Los Pedroches*



**Denominación de Origen
Los Pedroches**
(DOP Protected Source of Origin)



PEDROCHES
SOUTHERN
SPAIN

Certified



GREAT TASTE AWARDS

Premio mundial concedido por
The Guild of Fine Food.
Considerados los Oscars de la alimentación.
2014 > 2015 > 2016 > 2018 > 2020 y 2022



ENCINA DE ORO

Mejor jamón ibérico de bellota del Valle de Los Pedroches
2008 > 2009 > 2010 > 2012 > 2015 y 2017

JAGOTA

JAGOTA BROTHERS TRADING CO., LTD
42 Tower Building, 14th Floor, Suite no. 1401-02, 65 Sukhumvit 42 Road,
Prakharang, Klongroey, Bangkok 10110, Thailand
Telephone (+66) 02 365 8200 | E-Mail: marketing@jagota.com www.jagota.com

LINE @Jagota



ACORN-FED 100% IBERICO PORK

Crafted from 100% free-roaming Iberian pigs in the Valley of Los Pedroches, our ham is a sensory marvel. Delight in the distinctive flavour born from their exclusive diet of acorns and grass. Each ham is numbered for precise monitoring during its 3-year curing process, merging slow maturation in a natural dryer and time in our underground cellar.

Awards speak volumes, and our ham boasts the "Encina de Oro" five times and the prestigious "Great Taste Award" thrice—truly the Oscars of the food world.

Indulge in tradition, precision, and award-winning excellence with our **ACORN-FED 100% IBERICO PORK**—a gastronomic delight for your discerning taste.



ACORN-FED 100% IBERICO PORK HAM D.O. "LOS PEDROCHES"

Jamón Ibérico de Bellota, Valle de Los Pedroches DOP

Product Code: DCC0362
Curing period: 32 – 40 months
Approx. weight per piece: 7 - 9 kg
Selling Unit: 1 piece



ACORN-FED 100% IBERIAN HAM *100% Jamón Ibérico de Bellota*

Product Code: DCC0363
Curing period: 32 – 40 months
Approx. weight per piece: 7 - 9 kg
Selling Unit: 1 piece



CEBO 50% IBERIAN HAM *Jamón Ibérico de Cebo*

Product Code: DCC0364
Curing period: 24 - 30 months
Approx. weight per piece: 7 - 9 kg
Selling Unit: 1 piece



ACORN-FED IBERICO SAUSAGE

Made from selected loins of acorn-fed pork, these loins undergo a thorough process to remove fat. The traditional recipes of the area are carefully followed, both in the ingredients used and in their curing. Encased in natural casing, the sausage boasts low fat content and reduced calories.



ACORN-FED 100% IBERIAN LOIN

Product Code : DCC0365R1
Curing period : 4 - 5 months
Approx. weight by piece : 500 - 600 g
Selling Unit: 1 piece



ACORN IBERICO CHORIZO

Product Code : DCC0366R1
Curing period : 4 - 5 months
Approx. weight by piece : 500 - 600 g
Selling Unit: 1 piece



ACORN-FED IBERIAN SALCHICHON

Product Code : DCC0367R1
Curing period : 4 - 5 months
Approx. weight by piece : 500 - 600 g
Selling Unit: 1 piece



IBERICO TENDERLOIN SALCHICHON WITH TRUFFLES

Product Code : DCC0368R1
Curing period : 4 - 5 months
Approx. weight by piece : 400 g
Selling Unit: 1 piece



ACORN-FED 100% IBERICO PORK HAM (DOP)

Product Code : DCC0369R1
Curing period : 24 - 30 months
Approx. weight by piece : 80 g
Selling Unit: 5 Packs/Box



CEBO 50% IBERIAN HAM

Product Code : DCC0370R1
Curing period : 24 - 30 months
Approx. weight by piece : 80 g
Selling Unit: 5 Packs/Box



SLICED ACORN IBERICO SALCHICHON

Product Code : DCC0371R1
Curing period : 4 - 5 months
Approx. weight by piece : 80 g
Selling Unit: 5 Packs/Box



SLICED ACORN IBERICO CHORIZO

Product Code : DCC0372R1
Curing period : 4 - 5 months
Approx. weight by piece : 80 g
Selling Unit: 5 Packs/Box