

· 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 of
Iberico Ham)



**PEDROCHES
SOUTHERN SPAIN**

JAGOTA

JAGOTA BROTHERS TRADING CO., LTD
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Nestled in the heart of the Los Pedroches region, Belloterra stands as a testament to the artistry of crafting exceptional Iberian products. Our commitment to perfection begins in the pristine pastures where our free-roaming pigs graze, extending to the meticulous processes that transform their bounty into culinary masterpieces. At every step, we ensure that each Belloterra creation embodies the rich essence of Iberian heritage.

Located in Añora, Córdoba, our privileged position provides us access to the world's most extensive holm oak meadow—a natural haven bestowing our Iberian pigs with an abundance of acorns. These acorns, with their high sugar content, impart a delicate sweetness that defines the distinct flavor of Los Pedroches ham.

Embracing the wisdom passed down through generations, we delicately balance tradition and innovation in our Iberian production. Our unwavering commitment to innovation ensures sustainable and efficient practices, preserving the integrity of our products while minimizing our environmental impact.

“Experience the enduring legacy of Iberian excellence with Belloterra—where every creation is a harmonious blend of tradition and gastronomic innovation, proudly shared with the world.”

AWARDS



Great Taste Awards

Awarded by The Guild of Fine Food
– the Oscars of Fine Food



Encina de oro

Awarded Best Acorn - Fed Iberico
Ham of Los Pedroches



CERTIFIED



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Origin : Spain

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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 flavor 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.



Los Pedroches
DENOMINACIÓN DE ORIGEN



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

Jamón Ibérico de Bellotta, Valle de Los Pedroches DOP

Product Code: DCC0362 | DCC0362R1
Curing period: 32 – 40 months
Approx. weight per piece:
7 - 9 kg X 2 pcs | 7-9 kg
Selling Unit: 2 pcs | 1 pc



Los Pedroches
DENOMINACIÓN DE ORIGEN

ACORN-FED 100% IBERIAN HAM

100% Jamón Ibérico de Bellotta

Product Code: DCC0363 | DCC0363R1
Curing period: 32 – 40 months
Approx. weight per piece:
7 - 9 kg X 2 pcs | 7-9 kg
Selling Unit: 2 pcs | 1 pc



CEBO 50% IBERIAN HAM

Jamón Ibérico de Cebo

Product Code: DCC0364 | DCC0364R1
Curing period: 24 - 30 months
Approx. weight per piece:
7 - 9 kg X 2 pcs | 7-9 kg
Selling Unit: 2 pcs | 1 pc

Origin : Spain

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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

Lomo Bellota 100% Ibérico

Product Code : DCC0365 | DCC0365R1

Curing period : 4 - 5 months

Approx. weight by piece :

500 - 600 g X 15 pcs | 500 - 600 g X 1 pcs

Selling Unit: 15 pcs | 1 pcs



ACORN IBERICO CHORIZO

Chorizo de Bellota Ibérico

Product Code : DCC0366 | DCC0366R1

Curing period : 4 - 5 months

Approx. weight by piece :

500 - 600 g X 15 pcs | 500 - 600 g X 1 pcs

Selling Unit: 15 pcs | 1 pcs



ACORN-FED IBERIAN SALCHICHON

Salchichón de Bellota Ibérico

Product Code : DCC0367 | DCC0367R1

Curing period : 4 - 5 months

Approx. weight by piece :

500 - 600 g X 15 pcs | 500 - 600 g X 1 pcs

Selling Unit: 15 pcs | 1 pcs



IBERICO TENDERLOIN SALCHICHON WITH TRUFFLES

Salchichón de Solomillo Ibérico y Trufa

Product Code : DCC0368 | DCC0368R1

Curing period : 4 - 5 months

Approx. weight by piece :

400 g X 12 pcs | 400 g X 1 pcs

Selling Unit: 12 pcs | 1 pcs



ACORN-FED 100% IBERICO PORK HAM

Jamón Ibérico de Bellota, Valle de Los Peroches DOP

Product Code : DCC0369 | DCC0369R1

Curing period : 24 - 30 months

Approx. weight by piece :

80 g X 20 pk | 80 g X 5 pk

Selling Unit: 20 pk | 5 pk



CEBO 50% IBERIAN HAM

Jamón Ibérico de Cebo

Product Code : DCC0370 | DCC0370R1

Curing period : 24 - 30 months

Approx. weight by piece :

80 g X 20 pk | 80 g X 5 pk

Selling Unit: 20 pk | 5 pk



SLICED ACORN IBERICO SALCHICHON

Sliced Salchichón Acorn-Fed Ibérico

Product Code : DCC0371 | DCC0371R1

Curing period : 4 - 5 months

Approx. weight by piece :

80 g X 20 pk | 80 g X 5 pk

Selling Unit: 20 pk | 5 pk



SLICED ACORN IBERICO CHORIZO

Sliced Chorizo Acorn-Fed Ibérico

Product Code : DCC0372 | DCC0372R1

Curing period : 4 - 5 months

Approx. weight by piece :

80 g X 20 pk | 80 g X 5 pk

Selling Unit: 20 pk | 5 pk

Origin : Spain

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Belloterra Ham Holder

A premium Spanish jamonero designed to hold an entire Iberian ham—especially the finest acorn-fed bellota variety—securely for precise and safe slicing.

Product Code : DCC1044

Selling Unit: 1 pc / box



Durable materials

crafted from high-quality wood or stainless steel

Perfect slices

ideal for thin, even cuts with professional precision

Versatile use

suitable for home entertaining or professional kitchens

Stable & secure

strong base with adjustable clamps for safe carving

