



Dehesa Cordobesa  
37180 - Paleta Iberica Sliced

All Dehesa Cordobesa products are de Bellota 100% Ibérico, meaning they come from 100% purebred, acorn-fed Ibérico pigs. Paleta is the cured shoulder. The dry cured meat is marbled throughout with fat, and the flavor is rich, intense and well-balanced between savory and sweet.



Nutrition Facts

Servings per Container 3  
Serving size 1.00Z (1oz)

Amount per serving  
Calories 110

% Daily Value*	
Total Fat 7g	10%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 310mg	13%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.75mg	4%
Potassium 165mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Benefits

Paleta is the meat from the shoulder (the front leg) of the Ibérico pig. The deep red dry-cured meat is marbled throughout with fat. Smaller than jamn (the back leg), it needs less time for aging, a minimum of 18 months. The meat is intensely flavorful and well balanced with a mix of savory and sweet. The rich, buttery fat melts in your mouth. All Dehesa Cordobesa products are de Bellota 100% Ibérico, meaning they come from 100% purebred, acorn-fed Ibérico pigs. This is the highest possible classification of Ibérico meat, and is quite rare. Much more common are several lower quality categories that are still classified as Ibérico, but are non-free-range (Cebo) or only 50%/75% Ibérico. For this Paleta, the pigs spend their last 3-4 months eating acorns until they reach the correct weight for slaughter. They roam freely within the nearly 1 million acres of dehesa (oak forest) in the Valle de los Pedroches in Córdoba. This dehesa is notable for its Encina Oak trees, which produce acorns considered to be the sweetest in Spain, giving the meat its unparalleled sweet and savory flavor.

Ingredients

Iberico pork shoulder, sea salt, less than 1% of: Sugar, trisodium citrate, sodium nitrite, potassium nitrate, sodium ascorbate

Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Keep refrigerated. UNIT UPC: 825325200320

Serving Suggestions

Slice thinly and serve on a tapas plate with Mitica Membrillo, Manchego, and Marcona Almonds

Prep & Cooking Suggestions

Bring to room temperature and allow to breathe out of the plastic before serving.

Product Specifications

Brand	Manufacturer
Dehesa Cordobesa	Forever Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
825325200320	ES328	37180	18411585014440		10/71 GR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.5lb	1.5lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11in	6in	3in	0.11ft3	13x10	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	7g	Sodium	310mg
Protein	12	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0.75mg
Sugars	0g	Added Sugars	0g	Potassium	165mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

