



Fermin  
45032 - Serrano Lomo Sliced

Fermin Serrano Loin 2oz from Spain. Cured for a minimum of 70 days using artisanal methods. Seasoned with garlic and pimenton de la Vera (Spanish paprika). Great as a charcuterie board, in a sandwich or in a salad.



Nutrition Facts

Servings per Container 2  
Serving size 1.00Z (1oz)

Amount per serving  
Calories 60

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 620mg	26%
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 2mg	16%
Potassium 0mg	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

Flavorful and bold in flavor. We are proud to bring the authentic Serrano, but made with pigs born and raised in Spain. Our pigs are older, heavier and fatter than pigs in North Europe plus we cured them for a longer period than most of the Serrano's. This is a guarantee of higher quality, stronger and more complex flavor.

ALL NATURAL. GLUTEN FREE. LACTOSE FREE. NO NITRATES OR NITRITES ADDED.

Ingredients

Pork loin, salt, pimenton, garlic

⚠ Allergens

Free From:

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

Handling Suggestions

Shelf stable but for better results, you can refrigerate after opening if desire UNIT UPC: 818003011714

Serving Suggestions

Ready to serve and eat

Prep & Cooking Suggestions

Ready to serve and eat

✍ Product Specifications

Brand	Manufacturer
Fermin	Fermin USA

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
818003011714	F05032	45032	10818003011711		15/2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4lb	2lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5in	10in	7in	0.2ft3	35x7	475days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	60	Total Fat	1.5g	Sodium	620mg
Protein	12	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0.5g	Iron	2mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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

