



Charcuteria de Espana - JosÃ© AndrÃ©s Selection

92985 - Jamon Serrano Sliced

Crafted in the Pyrenees Mountains, this Spanish dry-cured ham is obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Catalua region of Spain, using only natural products.



Nutrition Facts

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

Amount per serving
Calories 60

% Daily Value*

Total Fat 3g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 480mg	21%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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

Charcuteria de Espana sliced Jamon Serrano is crafted in the Pyrenees Mountains. Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Catalua region (Spain), using only natural products: pork ham and Mediterranean Sea salt. It is finally sliced and packaged in USA.

Ingredients

Pork Ham, Salt

⚠ Allergens

Free From:

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

Handling Suggestions

Refrigerated UNIT UPC:
820581929855

Serving Suggestions

Ready to eat

Prep & Cooking Suggestions

None

📄 Product Specifications

Brand		Manufacturer	
Charcuteria de Espana - JosÃ© AndrÃ©s Selection		Maestri D Italia Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581929855	JSS012	92985	10820581929852		10/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.74lb	1.87lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.65in	5.7in	6in	0.19ft3	28x10	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	60	Total Fat	3g	Sodium	480mg
Protein	9	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(U)		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

