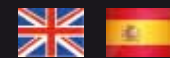


Taldabura
la carne, natural



SELECCIÓN IBÉRICOS
IBERIAN CURED-DRIED-&-SMOKED SELECTION from SPAIN





NUESTRA MARCA - OUR BRAND

Desde hace más de 35 años, nuestra dedicación, trabajo y empeño ha hecho de nuestra marca un sello de calidad y confianza.

Estamos especializados en la compra, venta, producción y distribución de todo tipo de productos cárnicos, tanto frescos, congelados o curados. Es todo un orgullo presentaros nuestra gama de IBERICOS y productos curados artesanalmente. Nuestra experiencia y localización dentro de España (León), nos avala y nos da crédito como grandes conocedores y productores de una alta gama de curados sólo para los paladares más exigentes y gourmets.

Since more than 35 years, our devotion, work and persistence, have made our brand as a quality and reliability stamp.

*We are specialized in the sale and distribution of meat products, either fresh, frozen or manufactured. It is today a pleasure, to introduce you out, our IBERICOS products ("**Spanish Iberians**"), all of them produced artisanally following our expertise and perfect location into our country, Spain (Leon). All of this endores us as a great connoisseurs and producers of a high quality CURED and IBERIAN products. Just for the most stringent palates.*

I

Chorizo montaña de León Extra
Spanish Chorizo. Cured, Smoked & Selected

II

Chorizo Ibérico
Spanish Iberico Chorizo

III

Salchichón montaña de León Extra
Spanish Salchichón. Cured, Smoked & Selected

IV

Salchichón Ibérico
Spanish Iberico Salchichon

V

Lomo Curado Selección Extra
Spanish Lomo Selected

VI

Lomo Curado Ibérico
Spanish Iberico Lomo (cured pork loin)

VII

Jamón Serrano de León Bodega
Spanish Cured Ham

VIII

Jamón Ibérico
Spanish Iberico Ham

IX

Cecina de León Extra
Spanish "Iberian Beef"

X

Cecina de León Gran Reserva
Spanish Selected "Iberian Beef"

taldabura
la carne, natural





I

Chorizo montaña de León

Spanish Chorizo. Cured, Smoked & Selected

· **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección carne de cerdo en fresco
- Raw pork meat selection
- Producido a mano con métodos artesanales
- Hand-Made since more than 35 years ago
 - Curación lenta y controlada (temperatura, humedad y luz óptima)
- Slowly Matured and carefully controlled (optimum temperature, humidity and light)
 - Lightly smoked with fine woods*
- **Ingredientes:** magro de cerdo, tocino, pimentón, sal, ajo y humo natural
- Ingredients: hog meat, hog fat, sweet or spice papikra, salt, garlic and smoked with fine woods

· **PRESENTACIÓN / PACKAGING**



- Loncheado al vacío -200gr
- Sliced and vacuum -200gr



- Chorizo entero "U" ±500gr
- Whole piece "U" ±500gr

Chorizo Ibérico

Spanish Ibérico Chorizo

II

• **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección carne de cerdo IBÉRICO en fresco
 - *Raw pork meat selection. JUST Iberian animals fed with acorns and natural feeding*
- Producido a mano con métodos artesanales
 - *Hand-Made since more than 35 years ago*
- Curación lenta y controlada (temperatura, humedad y luz óptima)
 - *Slowly Matured and carefully controlled (optimum temperature, humidity and light conditions)*
 - *Lightly smoked with fine woods*
- **Ingredientes:** magro de cerdo IBÉRICO, tocino, pimentón, sal, ajo y humo natural
 - *Ingredients: Iberian hog meat, Iberian hog fat, sweet or spice papikra, salt, garlic and smoked with fine woods*

• **PRESENTACIÓN / PACKAGING**



- Chorizo entero "U" ±500gr
 - *Whole piece "U" ±500gr*



- Loncheado al vacio -200gr
 - *Sliced and vacuum -200gr*



- Chorizo cular ±800gr
 - *Whole piece "I" ±800gr*



III

Salchichón montaña de León *Spanish Salchichon. Cured, Smoked & Selected*

· **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección carne de cerdo en fresco
- Raw pork meat selection
- Producido a mano con métodos artesanales
- Hand-Made since more than 35 years ago
 - Curación lenta y controlada (temperatura, humedad y luz óptima)
- Slowly Matured and carefully controlled (optimum temperature, humidity and light)
Lightly smoked with fine woods
- **Ingredientes:** magro de cerdo, tocino, pimienta negra, sal, ajo y humo natural
- Ingredients: hog meat, hog fat, black pepper beans, salt, garlic and smoked with fine woods

· **PRESENTACIÓN / PACKAGING**



- Salchichón entero "U" ±500gr
- Whole piece "U" ±500gr



- Loncheado al vacío -200gr
- Sliced and vacuum -200gr

Salchichón Ibérico

Spanish Ibérico Salchichón

IV

• **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección carne de cerdo IBÉRICO en fresco
- Raw pork meat selection. JUST Iberian animals fed with acorns and natural feeding
- Producido a mano con métodos artesanales
- Hand-Made since more than 35 years ago
- Curación lenta y controlada (temperatura, humedad y luz óptima)
- Slowly Matured and carefully controlled (optimum temperature, humidity and light conditions)
Lightly smoked with fine woods
- **Ingredientes:** magro de cerdo IBÉRICO, tocino, pimienta negra, sal, ajo y humo natural
- Ingredients: Iberian hog meat, Iberian hog fat, black pepper beans, salt, garlic and smoked with fine woods

• **PRESENTACIÓN / PACKAGING**



- Salchichón entero "U" ±500gr
- Whole piece "U" ±500gr
- Loncheado al vacío -200gr
- Sliced and vacuum -200gr
- Salchichón cular ±800gr
- Whole piece "I" ±800gr





V

Lomo Curado *Spanish Lomo*

· **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección de lomos de cerdo en fresco
- Raw pork loin selection
- Producido a mano con métodos artesanales
- Hand-Made since more than 35 years ago
 - Curación lenta y controlada (temperatura, humedad y luz óptima)
- Slowly Matured and carefully controlled (optimum temperature, humidity and light)
 - Lightly smoked with fine woods*
- **Ingredientes:** lomo de cerdo, sal, ajo, adobo y humo natural
- Ingredients: pork loin, salt, garlic, Spanish marinade and lightly smoked with fine woods (oak and more..)

· **PRESENTACIÓN / PACKAGING**



- Lomo porcionado 1kg
- 1kg piece. Vacuum



- Loncheado al vacío -200gr
- Sliced and vacuum -200gr

Lomo Ibérico

Spanish Ibérico Lomo (cured pork loin)

VI

· **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección de lomos de cerdo IBÉRICO en fresco
 - *Raw pork loin selection. JUST Iberian animals fed with acorns and natural feeding*
- Producido a mano con métodos artesanales
 - *Hand-Made since more than 35 years ago*
- Curación lenta y controlada (temperatura, humedad y luz óptima)
 - *Slowly Matured and carefully controlled (optimum temperature, humidity and light conditions)*
 - *Lightly smoked with fine woods*
- **Ingredientes:** lomo de cerdo IBÉRICO, sal, ajo, adobo y humo natural
 - *Ingredients: Iberian pork loin, salt, garlic, Spanish marinade and lightly smoked with fine woods (oak and more..)*

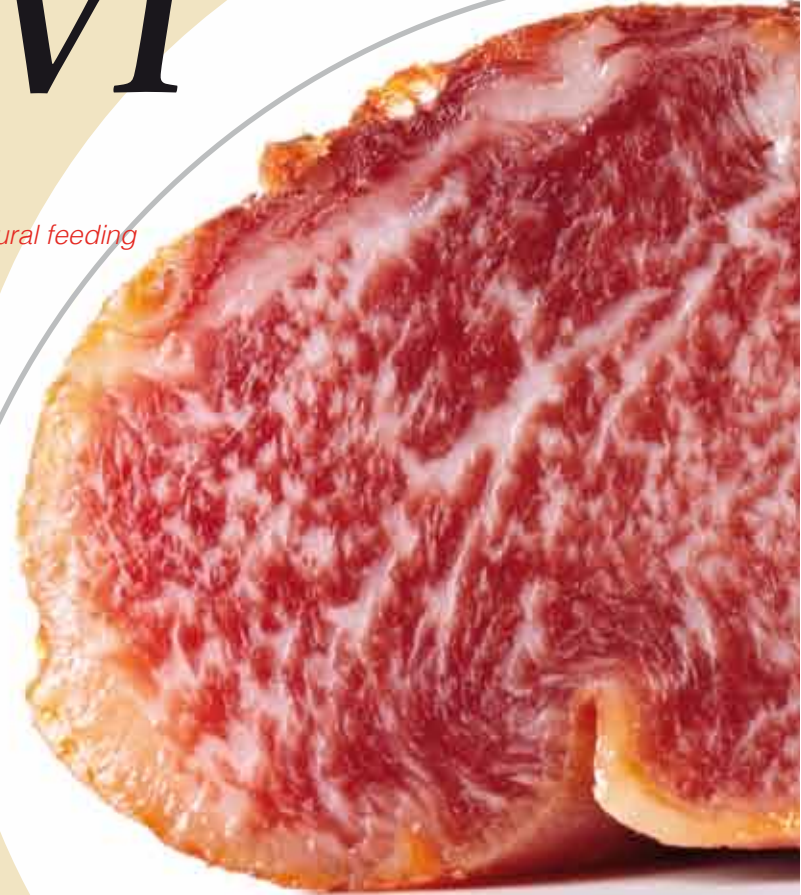
· **PRESENTACIÓN / PACKAGING**



- Lomo entero
- *Whole piece*



- Loncheado al vacío -200gr
- *Sliced and vacuum -200gr*





VII

Jamón serrano de León *Spanish Ham*

· **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección de porcionos blancos de León
- Raw pork cattle selection (animals from our region; Leon)
- Producido a mano con métodos artesanales
- Hand-Made since more than 35 years ago
- Curación lenta y controlada (temperatura 15-25°, humedad 40-65% y luz óptima)
- Slowly Matured and carefully controlled (optimum temperature 15-25°, humidity 40-65% and light)
Matured between 6-9 months or 12-14 months
- **Ingredientes:** piernas trasera de cerdo seleccionadas, sal, secado y curación
- Ingredients: hind pork legs selected, salt and time (cured, dried and matured)

· **PRESENTACIÓN / PACKAGING**



- Jamon Bodega entero
+7 +7,5 +8 ó +8,5 kg
- *Whole piece (cellar storage)*
+7 +7,5 +8 +8,5 kg



- Loncheado al vacio -200gr
- *Sliced and vacuum -200gr*

Jamón Ibérico

Spanish Ibérico Ham

VIII

• **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección de cerdos IBÉRICOS
 - *Iberian porks Selection (fed by acorns and natural food)*
- Producido a mano con métodos artesanales
 - *Hand-Made since more than 35 years ago*
- Curación lenta y controlada (temperatura 15-25°, humedad 40-65% y luz óptima)
 - *Slowly Matured and carefully controlled (optimum temperature 15-25°, humidity 40-65% and light)*
 - Matured between 14-30 months or 24-38 months**
- **Ingredientes:** piernas traseras de cerdo seleccionadas, con perfecta forma, tamaño y estructura. Sal, secado y curación
 - *Ingredients: hind pork legs selected (must follow quality standars. Salt, dried process and maturity time.*

• **PRESENTACIÓN / PACKAGING**



- Jamon entero
+7 +7,5 +8 ó +8,5 kg
 - *Whole piece*
- +7 +7,5 +8 +8,5 kg



- Loncheado al vacio -200gr
 - *Sliced and vacuum -200gr*





IX

Cecina de León Spanish "Iberian Beef" or "Ox Ham"

· CARACTERÍSTICAS / CHARACTERISTICS

- Selección de piezas de vacuno del cuarto trasero (tapa, babilla, contra..)
- Selection of fresh meat from hind legs (very important step)
- Salado, secado y ahumado natural en secaderos de especiales
- Firstly salted, secondly dried and finally smoked in particular conditions
- Curación muy lenta y controlada (temperatura 10-12°, humedad relativa del 75-80% y luz óptima)
- Slowly Matured and carefully controlled (optimum temperature 10-12°, humidity 75-80% and light)
Matured between 6-12 months
- **Ingredientes:** piezas de vacuno grasas, con pesos altos y veteadas. Sal, humo natural y tiempo
- Ingredients: Salt, natural smoked with fine woods and time
Selected cuts from hind legs from beef meat (old cows & big bulls)

· PRESENTACIÓN / PACKAGING



- Babilla ±4kg
- Contra ±7kg
- Tapa ±4-5kg
- Entire piece ±4kg ±5kg ±7 kg*



- Tacos 1kg al vacío
- 1kg blocks (vacuum)*



- Loncheado al vacío -200gr
- Sliced and vacuum -200gr*

Cecina de León Reserva

Selected "Iberian Beef" or "Ox Ham"

X

• **CARACTERÍSTICAS / CHARACTERISTICS**

- Selección de piezas de vacuno del cuarto trasero (bueyes)
- Selection of fresh meat from hind legs (just beef meat from oxen and bulls)
- Salado, secado y ahumado natural en secaderos de montaña
- Firstly salted & secondly dried and finally smoked in right conditions
- Curación muy lenta y controlada
(temperatura 10-12°, humedad relativa del 75-80% y luz óptima)
*- Slowly Matured and carefully controlled
(optimum temperature 10-12°, humidity 75-80% and light)*

Matured between 12-24 months

- **Ingredientes:** piezas de vacuno grasas y de grandes pesos, veteadas e infiltradas de grasa natural (foto).
Sal, humo natural y tiempo
*- Ingredients: Salt, natural smoked with fine woods and maturity time.
Selected cuts from hind legs from beef meat (old cows, bulls & oxen)*

• **PRESENTACIÓN / PACKAGING**



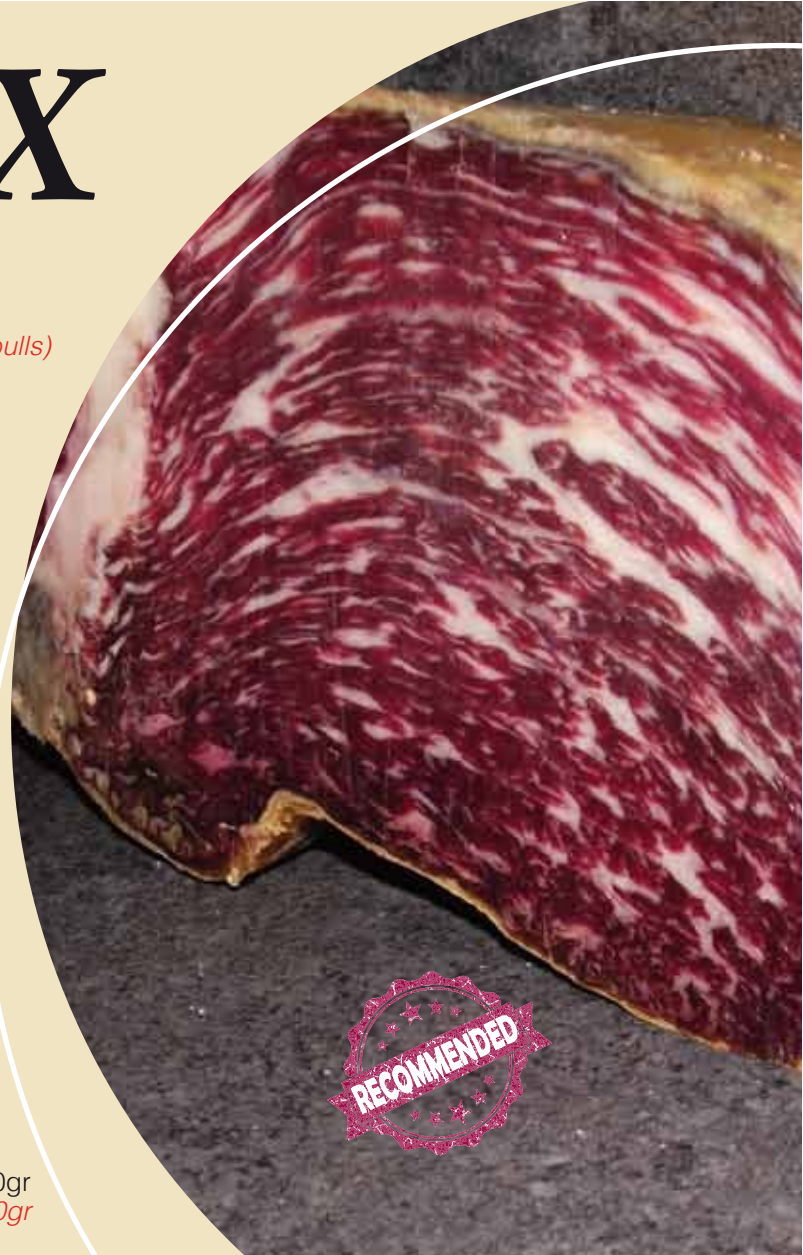
- Babilla ±4kg
- Contra ±7kg
- Tapa ±4-5kg
- *Entire piece*
±4kg ±5kg ±7 kg



- Tacos 1kg al vacío
- 1kg blocks (vacuum)



- Loncheado al vacío -200gr
- *Sliced and vacuum -200gr*





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