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**CURED
MEATS**



CURED MEATS



Duroc Boneless Ham

Artisan Hoop Chorizo Picante

Boneless Iberico Shoulder

Ox Ham

Morcón Ibérico Bellota

Ibérico Sobrasada

LLaminets Mini Salchichón

Fresh Grilling Butifarra

Cabecero de Lomo Teruel

Ibérico
Bellota ham
Los Pedroches

Salchichón Ibérico
Cebo

Butifarra
Catalana with
Truffle

Morcilla
Ibérico Bellota

Lomo
Teruel

Chorizo
Ibérico
Cebo Picante

Chorizo
Vela

Chorizo
Ibérico Bellota

Smoked
Loín

Salchichón
Ibérico Bellota

LLaminets
Mini Chorizo

Lomito
Ibérico Bellota

Organic
Fuet



CURED HAM

HAM AND CARVING EQUIPMENT

As a general rule for any cured ham (and in fact for any cured meat), the more fat it has infiltrated in its muscle (the more marbling) the longer it can be cured without getting chewy or dry. The longer you can cure it, the more delicate and complex flavour it develops. The marbling of the muscle is linked directly to the breed.

The composition of that fat is linked to the breed, but as well to the amount of exercise the animal does and what it eats.



TYPES OF PIGS

In Spain we use mainly 4 types of pigs, and their crosses:

- **WHITE PIGS.** Very little marbling.
- **CELTIC BREEDS.** Similar to Gloucester Old Spot and other UK Heritage breeds. A little bit more marbling.
- **DUROC BREED.** Much more marbling.
- **IBÉRICO BREED.** (or “Pata Negra”, when it is 100% pure breed). Similar marbling to Duroc, but the composition of the fat makes it more similar to vegetable oils than animal fats, so it melts at lower temperatures. Healthier fat, and much more flavour.

TYPES OF CURED HAM

- **SERRANO HAM**
Produced with any of the first three groups of breed or their crossings.
- **IBÉRICO HAM**
Produced with Ibérico animals either 100% pure or crossed with Duroc up to 50%.

TYPES OF SERRANO HAM

All across Spain, Serrano hams (ham from the mountains) are produced, but there are only two DOP (Denominación de Origen protegida).

Teruel DOP is one of them. Teruel, located between Madrid and Barcelona, has a great climate to naturally dry hams. The animals must be bred and raised locally, and the pigs need to be at least 50% Duroc. Hence we bring most of our Serrano hams from Teruel.

SERRANO HAM CURATION

In terms of how long these hams are cured, the following terms are usually used:

- **BODEGA** 10-12 months
- **RESERVA** 12-15 months
- **GRAN RESERVA** +15 months

TYPES OF IBÉRICO HAMS

IBÉRICO BELLOTA 100%. Pure ibérico breed animals (100%) reared on “montanera” (the period from October to February when acorns fall from the oaks), eating acorns for the last 5-6 months of their life. Only these hams come with a **BLACK LABEL** and can be called “**PATA NEGRA**”.

IBÉRICO BELLOTA. Same process as above but the animals have been mixed with Duroc. There are different DOP’s, which allow for different percentages. The % of ibérico ancestry must be shown in the label, which in this case must be **RED LABEL**

IBÉRICO CEBO DE CAMPO. Outdoor reared pig, which may have eaten some acorns and grass, but it has been fattened as well with cereals. We bring ours from Los Pedroches DOP. **GREEN LABEL.**

IBÉRICO CEBO. Indoor, reared on cereals. Ours come from Guijuelo DOP. **WHITE LABEL.**



The Quality Control Program of Teruel DOP (Denominación de Origen Protegida) specifies that all the hams come from animals 50% Duroc, being born and raised in Teruel.

Our ham is made in Rubielos de Mora (Teruel), one of the only three Slow Cities in Spain. The complete process is made locally, from the breeding and rearing of piglets exclusively with local cereals, to their humane slaughter, elaboration and natural curing 800 metres above sea level.

We love the fact that Casa Mata is the main employer in this remote tiny medieval village, helping to retain the young population in this tough terrain. This delicious Jamón has a beautiful, bright red colour with nice fat marbling which is a sign of long, slow curing; a minimum of 14 months and a maximum of 18 months (depending on the size of the leg). It has a delicate flavour and aroma, deep but not strong, displaying sweet and savoury tones. Furthermore we can control quite precisely the curation time of every single ham, so we can tailor them to your specific requirements.

FROM CASA MATA WE BRING CURED LOMOS, CABECERO DE LOMO (SIMILAR TO COPPA), FRESH CHORIZOS, CINNAMON MORCILLA AND CURED CHORIZO, SALCHICHÓN AND OUR FRESH DUROC PORK.

PLEASE ALWAYS KEEP THE LABEL ATTACHED TO THE LEGS. IT ALLOWS US TO TRACE THE HAM BACK THROUGH THE ENTIRE CURING PROCESS, IN CASE THERE WERE ANY PROBLEMS, OR FEEDBACK THAT YOU WANT TO PASS ON TO US AND THE PRODUCERS.

An even better method of knowing when a ham is at its best is by accurately identifying how much weight a ham has lost during the curing process. Very few producers can get this attention to detail. This is another reason why we love to work with Casa Mata's team.

SERRANO HAM ON THE BONE 7-8KG

JS10010

TERUEL DOP

14-16 months air-dried cured.

BONELESS HAM TRIMMED 4-5KG

JS10050

TERUEL DOP

SLICED SERRANO HAM 100G

ECS10090

TERUEL DOP

Great presentation, ideal for retail.

SLICED SERRANO HAM 250G

ECS10085

TERUEL DOP

Meat platter & kitchen.

SLICED SERRANO SHOULDER 500G

ECS10080F

TERUEL DOP

Our favourite for Serrano Ham baguettes.

Ibérico Ham on the Bone,
Los Pedroches DOP



Los Pedroches DOP, establishes a minimum of 75% pure ibérico breed, above most other DOP's. Los Pedroches area, in Córdoba, Andalucía, is considered the most populous and best preserved oak meadow in the world.

FROM THIS AREA, WE BRING CEBO DE CAMPO HAMS, BELLOTA HAMS, MORCÓN, CHORIZO AND SALCHICHÓN BELLOTA

Belloterra, a young company created by a group of professionals from all different areas of expertise of the ham world, has won the best ham of Los Pedroches ("Encina de oro" or "Golden Oak" awards) in 2008, 2009, 2010, 2012 and again in the last awards in 2015.

The abundance of oak acorn, high in natural sugars, gives the Los Pedroches ham its characteristic sweet taste.



IBÉRICO BELLOTA HAM ON THE BONE 7-8KG

LOS PEDROCHES

Sweet delicious hams. Curing time +36 months.

JIB10030

IBÉRICO BELLOTA HAM PREMIUM 7-8KG ON THE BONE LOS PEDROCHES

From selected batches of selected producers.

A stunning consistently ham, among the best ones in the world. Curing time + 40 months.

JIB10070

IBÉRICO CEBO DE CAMPO 8-8.5KG ON THE BONE HAM LOS PEDROCHES

Cebo de Campo means that the animals are free range, but not fed exclusively on acorn. Therefore this is a category which offers an excellent quality at affordable prices. Curing time 30 months.

JIB10050

IBÉRICO CEBO BONELESS HAM 3.5-4.5KG

LOS PEDROCHES

Very good entry Ibérico Ham. Curing time 30 months.

JIB10080

IBÉRICO BELLOTA BONELESS HAM 3.5-4.5KG

LOS PEDROCHES

Sweet melting in your mouth fat. Curing time + 36 months.

JIB10125

Guijuelo's town is located at the South East of Salamanca, in Northern Castile, and is surrounded by the mountain ranges of Béjar, Francia and Gredos, making the ideal climate to cure hams and other meats. This DOP allows 50% of ibérico crosses.

FROM THIS AREA WE BRING CEBO AND BELLOTA HAM, CHORIZO, SALCHICHÓN CEBO AND SOBRASADA FROM IBERICO PIGS.

Our producer in the area has created their own cross of non ibérico pigs, which produces a fantastic Serrano ham in our customers' opinion.



Guijuelo



Denominación de Origen



DUROC SERRANO SHOULDER 4.5-6KG ON THE BONE

JS10080

A small ham ideal for retail.
Curing time 12 months.

DUROC SERRANO HAM ON THE BONE 8-8.5KG GRAN RESERVA

JS10030

Our producer has created their own breed of pigs with over 80% of Duroc pork (some of the legs even have black feet), producing a stunning ham. Customers say that this is probably the best Serrano ham they have tried. We agree with them. Curing time +15 months.

IBÉRICO CEBO HAM ON THE BONE 8-8.5KG GUIJUELO

JIB10020

Consistent entry level Ibérico Ham.
Curing time +30 months.

IBÉRICO BELLOTA HAM ON THE BONE 8-8.5KG GUIJUELO

JIB10040

Good value Bellota Ibérico Ham.
Curing time +36 months.

DUROC SERRANO BONELESS SHOULDER 2.5-3KG

JS10075

Trimmed for better yield. Curing time 12 months.

DUROC SERRANO BONELESS HAM 4-4.5KG

JS10060

Probably the best Serrano ham.
Great on its own or as part of a meat platter.
Curing time +30 months.

IBÉRICO CEBO BONELESS HAM 4-4.5KG GUIJUELO

JIB10110

Consistent entry level Ibérico Ham.
Curing time +30 months.

IBÉRICO BELLOTA BONELESS HAM 4-4.5KG GUIJUELO

JIB10120

Great value ibérico Bellota Ham.
Curing time +36 months.



For decades Cinco Jotas ibérico hams have been considered the trademark for top quality hams in the world. This company which was founded in 1879 in Jabugo, Huelva, Andalucía, in the heart of thousand years old oak woodlands of the Southwest peninsular, only produces hams from 100% ibérico breed free range animals.

They have standards which go beyond any DOP. Every pig is allowed 3 hectares of woodland instead of the 1 hectare requested by other producers.

TRULY ONE OF THE SPANISH GASTRONOMIC TREASURES HAMS ARE CURED BETWEEN 3 AND 5 YEARS.

The meat is soft, juicy and unctuous... it melts in your hands. A taste of acorns, toasted hazelnuts, wet wood and wild flowers is detected. Some slices from the tip feature a flavour that takes on a sweeter and fattier note. The persistence of flavour in the mouth is very long. The fifth flavour, umami, is present and makes the taste buds water.



CINCO JOTAS HAM
100% IBÉRICO BELLOTA
6-8 KG

JIB10100

CINCO JOTAS BONELESS SHOULDER
100% IBÉRICO BELLOTA
2.5-3 KG

JIB10115

CINCO JOTAS BONELESS HAM
100% IBÉRICO BELLOTA
3.5-4.5 KG

JIB10130

CINCO JOTAS PRE-SLICED HAM 40G
100% IBÉRICO BELLOTA

ECS10110

Hand carved. A great way to introduce probably the best ham in the world without incurring in any wastage. Also great back up for whole ham users. 10X40g.

WHITE PIGS HAMS FROM SOLLANA, VALENCIA

These are entry level hams, with a deep red colour and cured for 12 months. We recommend them for baguettes or to cook with them (croquettes, wrap monkfish, with artichokes...)

BONELESS SERRANO HAM TRIMMED 3-3.5KG
VALENCIA

JS10070

SLICED SERRANO HAM 1KG
VALENCIA

ECS10080

HAM CARVING EQUIPMENT

BASIC WOODEN CARVING STAND

ART00200

BEECHWOOD AND STAINLESS STEEL WITH ROLLING DISC SYSTEM

ART00142

BEECHWOOD AND STAINLESS STEEL 360° SYSTEM - AFINOX

ART00205

The best ham stand according to the experts.
It allows to move the ham 360° for maximum yield.

CECINERO

This stand allows hand carved cecina and other boneless cured meats.

ART00210

CARVING HAM KNIFE

ART00220

CARVING HAM KNIFE WITH GROOVES

ART10025

It allows to separate the slices from the knife easily.

PROFESSIONAL HAM CARVING KNIVES WITH BAG

ART100180

All the equipment you need to carve ham in a carrier bag.



CURED CHORIZO

CHORIZO VELA NAVARRA 800G

EC10170

Juicy and tender texture. Sweet and subtle rosemary aroma. Ideal for paninis, bocadillos and sandwiches.

ARTISAN HOOP CHORIZO PICANTE 500G

EC10020

TERUEL

Spicy with aroma of hot paprika. Air cured for a minimum of 4 weeks.

CHORIZO VELA PICANTE 750G

EC10060F

TERUEL

Same origin as the hoop chorizo, but thicker and cured for an extra week. This is a fantastic non iberico chorizo. Highly recommended.

VENISON CHORIZO 220G

EGAME00160

EXTREMADURA

A lightly cured chorizo made with pure wild venison and 12% pork fat. It has a gamey, earthy flavour enhanced by the smokiness of the curing process.

CHORIZO IBÉRICO CEBO SALAMANCA 900G

IB10020

IB10170

Available either sweet or hot. Iberian chorizo from Guijuelo, ready to be tasted.

CHORIZO IBÉRICO BELLOTA 700G

IB10050

ANDALUCÍA

A delicacy made from 100% lean Iberian pork acorn fed, perfectly balanced between the smokiness of the spice and the sweet and savoury flavours of the acorn fed pork.

SLICED CHORIZO IBÉRICO CEBO 100G

ECS10010

SALAMANCA

It is recommended opening 30 minutes before consumption at a tempered room temperature. Paprika taste.



MORCON IBÉRICO BELLOTA 1KG

IB10040

ANDALUCÍA

A regional variety of chorizo made with 100% Iberian bellota. Made with large pieces of lean meat and fat for fantastic texture, then slowly cured in natural cellars resulting in a rich, nutty and intense flavour balanced with delicious warm smokiness.

CURED SALCHICHÓN

SALCHICHÓN TERUEL 750G EC10060A

Made exclusively with D.O. Teruel pork meat, mostly flavoursome fore leg meat, then spiced to achieve a sweetly aromatic and harmonious flavour. Highly recommended.

SALCHICHÓN IBÉRICO CEBO 900G IB10030 SALAMANCA

Made of Iberian pigs seasoned according to traditional recipes.

VENISON SALCHICHÓN 220G EGAME00180 WITH PEPPERCORN, EXTREMADURA

Deep flavour and soft texture with no preservatives.

WILD BOAR SALCHICHON 220G EGAME00190 WITH FINE HERBS, EXTREMADURA

Made with the finest wild boar meat this has a delicious gamy and nutty flavour. No preservatives and low in cholesterol!

ORGANIC SECALLONA 120G EC10120 CATALUNYA

Similar to fuet. Mild flavour, and long aftertaste.

SALCHICHÓN IBÉRICO BELLOTA 700G IB10060 ANDALUCÍA

Made from the finest quality 100% acorn fed Iberian pork. It is a delicacy with richly balanced sweet and savoury flavour.

SLICED SALCHICHÓN IBÉRICO CEB100G ECS10030 ANDALUCÍA

It is recommended opening 30 minutes before consumption at a tempered room temperature. Peppery and Spicy.

LOMO (CURED LOIN)

CABECERO DE LOMO 800G EC10110

TERUEL

From the top fatty part of the loin, similar to the Italian Coppa. A fantastically juicy and flavoursome addition to any cured meat platter.

LOMO 700G EC10100 TERUEL

Natural delicious flavour from flavoursome D.O.

Teruel pork meat with a lightly sweet taste and aroma of paprika.

SMOKED LOIN 2.2KG EC10130 ASTURIAS

Top quality oak smoked loin which looks, tastes and smells amazing. Slice thin.

LOMO IBÉRICO CEBO DE CAMPO 500G IB10120 ANDALUCÍA

A great lomo, Ibérico in quality but without the price tag of the Bellota ones.

LOMO IBÉRICO BELLOTA 500G IB10010 ANDALUCÍA

Made from highest quality ingredients and seasoned with natural spices. Cured for a long period in natural dryers. It is top end charcuterie, an inimitable product with superb taste and distinction.

LOMITO IBÉRICO (CURED BELLOTA PRESA) 400G IB10100 ANDALUCÍA

Made from fresh presa, a juicy cut heavily marbled with fat, and seasoned with natural spices. Cured for a long period in natural dryers. Extraordinary high quality cold meat.

LOMO IBÉRICO CINCO JOTAS 500G IB10130 ANDALUCÍA

Another level, the 5 Jota brand, one of the oldest and most well-respected in Spain, produces sublime products.

OTHER CURED MEATS

CURED IBÉRICO MORCILLA 550G/UNIT IB10110 ANDALUCÍA

This is a Spanish delicacy made from Iberian acorn fed pigs. Can also be eaten uncooked, and adds colour and spiciness to any cured meat platter.

BUTIFARRA WITH TRUFFLE 800G EC10090 CATALUNYA

Soft textured sausage. The melanosporum truffle, native of the Osona area, adds a special perfume, and aroma to perfectly complement and enhance the other ingredients. Interesting addition to any cured meat platter.

OX BEEF HAM 2KG EC10150 ASTURIAS

Rump steak, round and the hind shank from aged cows, over 7 years old. Air dry cured in a cellar for a period of 16-18 months, oak smoked and deeply flavoured.

OX BEEF HAM MINIMUM WASTE 2KG EC10140 CECINA LEÓN

Even shaped for maximum yield. Made from Spanish Heritage cows at least 8 years old. Curing time +18 months.

SOBRASADA FROM IBERICO PIGS 1KG SOBRASA120 SALAMANCA

A special soft and melting spicy sausage made from Acorn fed Ibérico bacon. Natural seasoning. It is usually spread on hot toast, but it is an incredibly versatile ingredient. Try drizzled with honey!!

DISCOVER NEW FLAVOURS

View of Sierra Nevada, Granada, Andalucía.



Ibérico Bellota Cured Meat Selection.