



DATA  
SHEET

Spanish  
Ham Cebo  
de Campo,  
**IBERIAN**  
**RACE**

*The Passion  
of a  
family*



Dehesa Fuente  
**YMBRO**





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**YMBRO**

Located in the heart of the Cadiz countryside, at the edge of the Natural Park "Los Alcornocales", is **Dehesa Fuente Ymbro**, a complex agricultural and livestock farm where the dream of a family has been brought to life: One of our main goals is to share with the world our **passion, love and devotion that we feel towards this land, exceptional nature and quality pastures** and not to mention the fertility of the soil. The final results are tasted through the excellence of our products.

We are lucky that our key ingredients are at our doorstep, in order to ensure that you have access to **quality, natural and exclusively traditional products**, found nowhere else.

## Spanish Ham Cebo de Campo, **IBERIAN RACE**

### DESCRIPTION



The Iberian Spanish ham (Cebo de Campo) refers to the back leg of an Iberian pig raised in the pastures during its last stage and fed with natural compound feed and grass.

These products are made from the hind and forelimb of the pig, respectively, which have been subjected to a process of salting, washing, resting or post-salting, maturing and drying for sufficient time to give them their own organoleptic characteristics.

### INGREDIENTS



Iberian pork ham, salt, sugar, preservatives (E-252, E-250) and antioxidants (E-301, E-331iii).

### CONSERVATION



In a fresh and dry place, away from light.

### TREATMENTS



Salting, washing, stuffing, post-salting and maturation.

### FORMATS



Plate of Ham cut manually (150g) and vacuum-packed.

### ORGANOLEPTIC FEATURES



Colour: Purple red with bright appearance.

Texture: Homogeneous, not very fibrous and without pastiness.

Aroma and Flavour: Smooth tasty flavour with strong delicious aroma.

Slightly salty, pleasant and characteristic cured hint.

### PAIRING



If vacuum packed, it is recommended to open 15 minutes before consumption, in order to enjoy the ham's properties to the maximum. In this way the ham will get to room temperature, the fat, very rich in oligoelements, will begin to soften and the Ibérico ham will be able to "breathe". Even though this ham can be consumed in multiple forms, to discover and enjoy its unique and highly appreciated features, we suggest to simply eat it without anything. Paired with a good Cava or Spanish Red Wine for example.

### CONSUMPTION -

*12 months from date of issue*

### DISTRIBUTION -

*No Temperature controlled vehicles required*

### NON-ALLERGENIC -

NUTRITION DECLARATION (per 100 g)	
Energy	2088 kJ/ 499 kcal
Fat	43,7 g
of which: saturates	16,7 g
Carbohydrate	1,4 g
of which sugars	<0,10 g
Protein	25,1 g
Salt	4,1 g



Producto de España  
Product of Spain



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