



montesano

Producto de  Extremadura

International Catalogue



The Company



In 1964, the first company of what is today known as the Montesano Group was founded in Tenerife. At that time, the best technologies were applied to preserve and produce high quality sausages. As the years passed, the company spread over the rest of the island chain. In 1998, it jumped to the peninsula after buying a meat complex in Jerez de los Caballeros (Badajoz), which consisted of a slaughterhouse, drying place and factory for Iberian hams and sausages. This is how Montesano Extremadura, S.A. came to be, a company which merges the experience acquired from applying leading technology with Iberian traditions and optimum location conditions, right in the epicentre of the Extremadura pastureland, the very cradle of Iberian pigs.

Products derived from high quality Iberian pigs are produced at Montesano Extremadura. Which houses facilities measuring 13.500 m². These are divided into different sections for the slaughterhouse, carving room, cooling and freezing chambers, production and drying places, and have a capacity for 400.000 Iberian pieces. These facilities make Montesano one of the most complete factories in the Iberian pig industry.

Its facilities are officially approved by the European Union, China, Japan, South Korea, Argentina, Brazil, Mexico and Chile, Australia, New Zealand and Cape Verde, some of the most demanding markets in the world in regard to food safety.

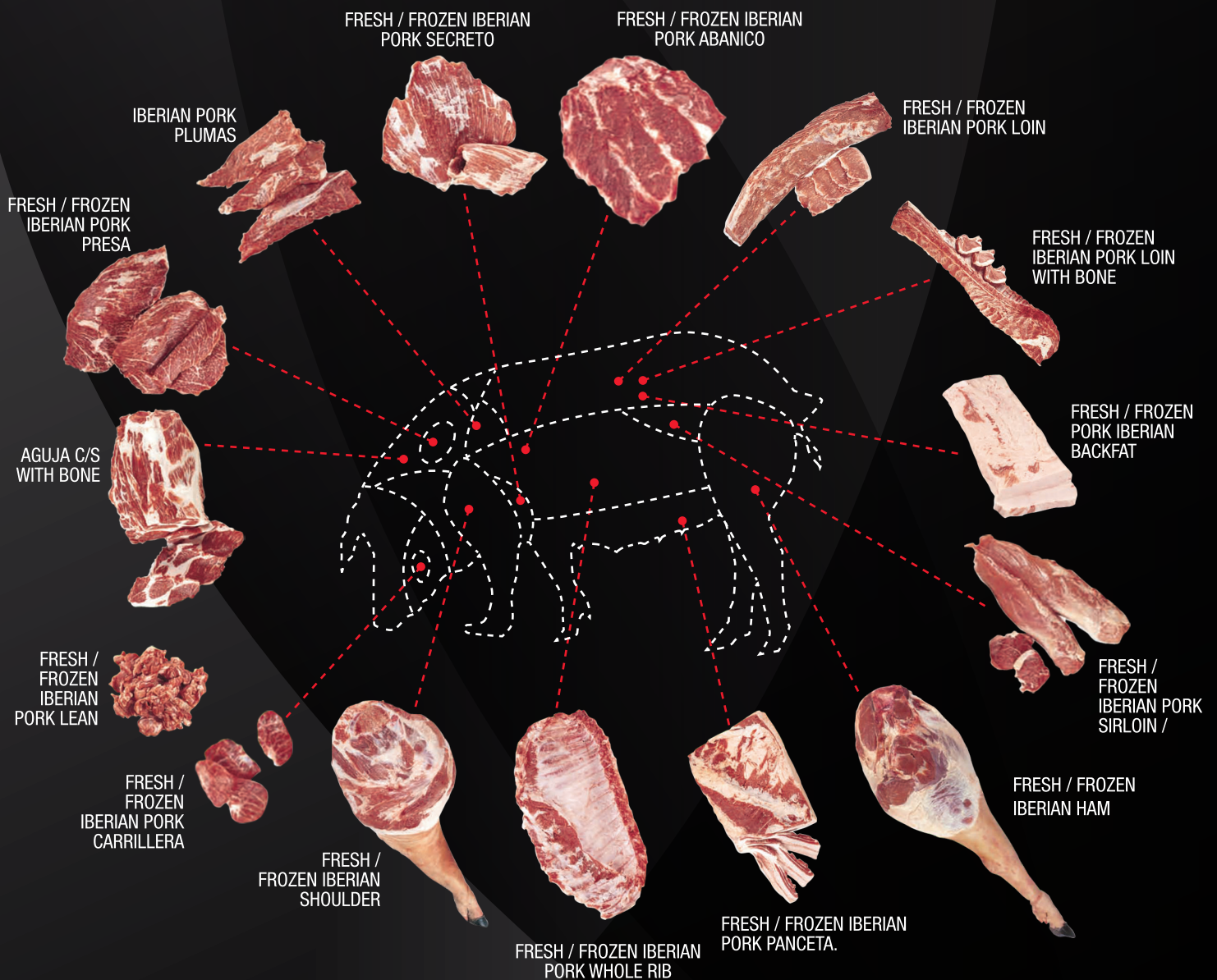
Right from the outset, the standard product has been Jamón ibérico de Bellota (Acorn Iberian Ham) with the D.O. quality seal from the Dehesa de Extremadura pastureland, a delicacy which is recognised worldwide.

Montesano Extremadura hams and sausages are the result of the work of a family tradition in addition to their adaptation to new technologies and demands in regard to nutrition and food hygiene. We offer very high quality sausages, with organoleptic qualities which merge the extensive rearing with the grass and acorn diet, giving them an incomparable aroma, texture and flavour. Our top requirement involves genetically controlling the Iberian pigs, and handling and feeding them, until they are slaughtered. The proximity of the pastures ensures that the pigs arrive without any stress and once slaughtered, our cold chain provides the products with the appropriate post-mortem refrigeration modern and extensive dryers guarantee, and our the final result.

Montesano Extremadura products do not only meet the Quality Standard for Hams, Shoulders and Pork from Spanish Iberian pigs.



Cuts of Iberian Pork



Dry Cured Ham

Iberian Ham

Ref. 31110

1 Ud./box
7,5 Kg



IBERIAN DRY CURED HAM BELLOTA
Denomination of Origen "Dehesa de Extremadura"

Ref. 31105

1 Ud./box
8 Kg



IBERIAN DRY CURED HAM BELLOTA RESERVA

Ref. 31155

1 Ud./box
7,5 Kg



IBERIAN DRY CURED HAM

Ref. 31267

1 Ud./box
5 Kg



IBERIAN DRY CURED SHOULDER BELLOTA
Denomination of Origen "Dehesa de Extremadura"

Ref. 31268

1 Ud./box
5 Kg



IBERIAN DRY CURED SHOULDER BELLOTA RESERVA

Ref. 31270

1 Ud./box
4,5 Kg



IBERIAN DRY CURED SHOULDER

Ref. 31170

2 Uds./box
4 Kg



IBERIAN DRY CURED HAM BELLOTA RESERVA DEBONED

Ref. 31180

4 Kg Aprox.



IBERIAN DRY CURED HAM DEBONED

Ref. 31275

2,5 Kg



IBERIAN DRY CURED SHOULDER DEBONED

Serrano Ham

Ref. 31190

1 Ud./box
7,5 Kg



SERRANO DRY CURED HAM GRAN RESERVA

Ref. 31200

1 Ud./box
7,5 Kg



SERRANO DRY CURED HAM RESERVA

Ref. 31351

4 Uds./box
2,2 Kg



SERRANO DRY CURED HAM GRAN RESERVA DEBONED

Ref. 31350

2 Uds./box
4,5 Kg



Ref. 31340

2 Uds./box
2 Kg



SERRANO DRY CURED HAM DEBONED

Ref. 31300

2 Uds./box
4 Kg



Iberian

Sausage

Ref. 32215
2 Uds./box
2,5 Kg



LOIN IBERIAN IN PACK

Ref. 32127
6 Uds./box
1,1 Kg



IBERIAN DRY CURED LOIN OF BELLOTA

Ref. 32115
6 Uds./box
1,2 Kg



Ref. 32200
8 Uds./box
0,6 Kg

IBERIAN DRY CURED LOIN

Ref. 32118
12 Uds./box
0,40 Kg



IBERIAN DRY CURED LOMITOS

Ref. 32116
6 Uds./box
0,7 Kg



IBERIAN DRY CURED MORCON

Ref. 32845
6 Uds./box
1,1 Kg



IBERIAN DRY CURED SALCHICHON

Ref. 32110
6 Uds./box
1,1 Kg



IBERIAN DRY CURED CHORIZO

Ref. 32847
8 Uds./box
0,55 Kg



Ref. 32109
8 Uds./box
0,55 Kg



Ref. 32111

Ref. 32112



IBERIAN DRY CURED CHORIZO/SALCHICHON

Ref. 32852
12 Uds./box
0,18 Kg



IBERIAN DRY CURED FUET

Ref. 32117
12 Uds./box
500 g



IBERIAN DRY CURED SOBRASADA

Iberian Sliced

Ref. 51105
20 uds/box 100g/ud

IBERIAN DRY CURED HAM BELLOTA SLICED

Ref. 51268
20 uds/box 100g/ud

IBERIAN DRY CURED SHOULDER BELLOTA SLICED

Ref. 52115
20 uds/box 100g/ud

IBERIAN DRY CURED LOIN SLICED

Ref. 52845
20 uds/box 100g/ud

IBERIAN DRY CURED SALCHICHON SLICED

Ref. 52110
20 uds/box 100g/ud

IBERIAN DRY CURED CHORIZO SLICED



Cortados a cuchillo en plato



Ref. 51.115
100 g. Ud.
Ref. 51.116
80 g. Ud.

IBERIAN DRY CURED ACORN HAM SLICED



Ref. 51.117
50 g. Ud.
Ref. 51.102
25 g. Ud.

IBERIAN DRY CURED ACORN HAM SLICED



Ref. 51.114
100 g. Ud.
Ref. ---
80 g. Ud.

IBERIAN DRY CURED HAM SLICED



Ref. 51.155
50 g. Ud.
Ref. 51.151
25 g. Ud.

IBERIAN DRY CURED HAM SLICED





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