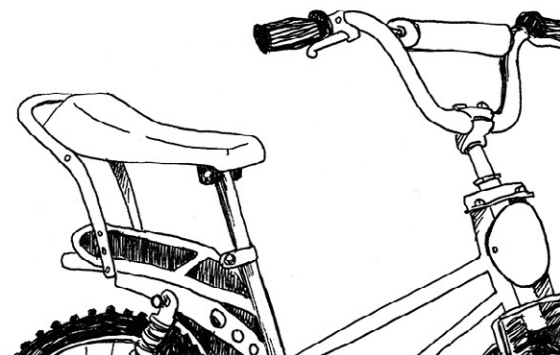
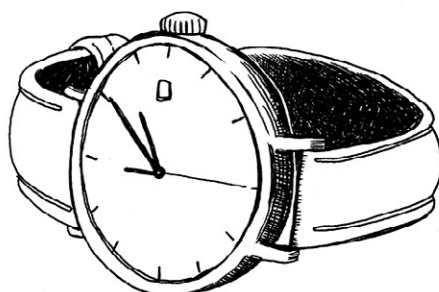
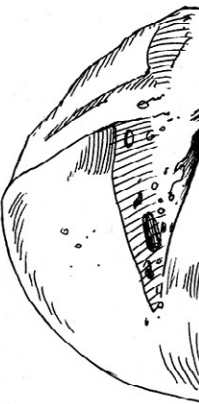
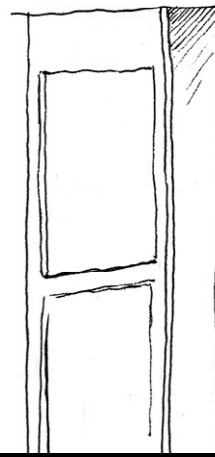
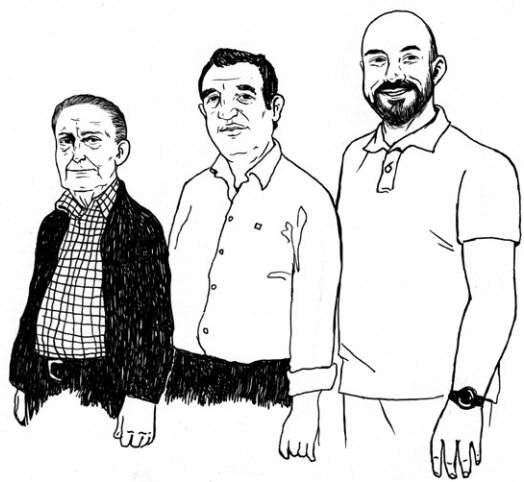




· ANDRÉS ·
IZQUIERDO



· CEDRILLAS ·
1989



Our drying room in Cedrillas, Teruel

At Andrés Izquierdo we know that for the important thing to go well, it is necessary that time takes its time.

The landscape changes, the stories are chained and the cycles begin again. Meanwhile, the essential settles and remains.



·ANDRÉS·
IZQUIERDO



SELECCIÓN DE

andrés

IZQUIERDO

Andrés Izquierdo's Selection

Our Selección brand offers a wide catalog of limited edition products. Great to taste the full spectrum of flavors offered by the white pork. From whole hams and shoulders, boneless, sliced and cut with a knife; as well as a selection of cured meats such as tenderloin, coppa, bacon and beef jerky.

Our policy has focused on guaranteeing a quality service through trust, seriousness and continuous improvement with a single objective: to provide the customer with what they need at all times.



Wholeleg & Boneless Selection

A limited edition with its own name. Pieces chosen one by one, cared for over 25 months of maturation under the expert eye of three generations of master ham makers.

With the same selection rigor as in whole pieces, the pieces are chosen for deboning so that the product maintains all the nuances that characterize our product selection.

Curing: +25 months.

Genetics: Duroc & Landrace-Largewhite.

Food: natural feed of premium quality cereals.



Knife-cut & Traditional slicing

Sliced by the best professional cutters to bring out the aromatic, taste and visual qualities of our Andrés Izquierdo's Selection hams.

Available packaging options:

- **Knife-cut into 100 gr envelopes Premium.**
- **Traditional slicing into 100 gr envelopes Premium.**
- **Knife-cut 100 gr vacuum envelopes.**
- **Traditional vacuum cut 100g envelopes.**
- **Knife-cut into a 100 gr plate in gas.**
- **Thin slices in a 100 gr envelopes in gas.**



Foreleg Selection

Andrés Izquierdo's experience, applied to a selection of pieces weighing more than five kilos and 15 months curing. Palettes chosen and appreciated for their aroma and deep flavor.

We offer different deboning formats from our Selection palette according to the needs of each establishment.

Curing: +15 months.

Genetics: Duroc & Landrace-Largewhite.

Food: natural feed of premium quality cereals.



Foreleg Selection Knife-cut & Traditional slicing

Traditionally sliced without freezing processes, with slices that distinguish each of the parts of the shoulder and that maintain the characteristic flavor and aroma of the product.

Available packaging options:

- **Traditional vacuum cut 100g envelopes.**
- **Traditional cut 150 gr vacuum envelopes.**
- **Traditional cut Premium 100g envelopes.**



Special Edition

Our Special Edition ham is an authentic delicacy that stands out for its exquisite flavor, unmistakable aroma and silky texture. This ham presents a perfect balance between succulence and a delicate salty touch. Its infiltrated fat provides a unique juiciness, melting on the palate with each bite.

In addition, we have boneless pieces that keep all the qualities of this special edition intact, offering a practical option for cutting without losing the essence of its incomparable flavor.

Curing: + 24 months.

Genetics: 75% Duroc.

Food: natural feed from top quality cereals.





Beef jerky Selection

We select the best beef stumps to make jerky. We make it in acuring process similar to ham, without smoking so it has a smooth and pleasant flavor.

Available packaging options:

- **Whole pieces of 1.5 kg.**
- **Blocks of +/- 800 gr.**
- **Traditional 100 gr vacuum sliced.**
- **Traditional sliced 100 gr Premium.**
- **Sliced in a 100 gr dish in gas.**
- **Thin slices in a 100 gr tray in gas.**



Spiced loin Selection

**Andrés Izquierdo selects the best 50%
Duroc loins.**

Available packaging options:

- **Whole pieces of 1.5 kg.**
- **Half pieces of 750 gr.**
- **Blocks in variable weight.**
- **Traditional 100 gr vacuum sliced.**
- **Traditional sliced 100 gr Premium.**
- **Sliced in a 100 gr dish in gas.**
- **Thin slices in a 100 gr tray in gas.**



Loin head Selection

50% Duroc loin with sweet paprika.

Available packaging options:

- **Whole pieces of +/- 1.2 kg.**
- **Half pieces of +/- 600 gr.**



Coppa Selection

50% Duroc breed pork with black pepper.

Available packaging options:

- **Whole pieces of +/- 1 Kg.**
- **Half pieces of +/- 500 gr.**
- **Thin slices in a 100 gr tray in gas.**



Bacon & Semi-cured bacon Selection

We are committed to a cured bacon, which can be eaten like ham and cut thinly. A real delight!

Available packaging options:

- **Whole pieces of 2.5 kg.**
- **Half pieces of 1.2 kg.**
- **Blocks of 400 gr.**
- **Traditional 100 gr vacuum sliced.**
- **Traditional slicing of 500 gr in gas.**



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LIBERNO

D · O · P · T E R U E L





D.O.P. Certification from Teruel

The D.O.P. from Teruel is the guarantee that our hams are prepared, produced and processed in accordance with the quality requirements of the Regulatory Council of the Denomination of Origin Jamón de Teruel.

Probably the best ham in the world made from white pig.



Liberno ham

D.O.P. from Teruel

On the cold nights of Cedrillas, the character of Liberno is forged. A ham distinguishable for its refined flavor and silhouette and distinguished with the quality seal of the Teruel Protected Designation of Origin, where the Landrace, Large White and Duroc breeds become lineage.

Our D.O.P. ham from Teruel is also available in boneless format for professionals who work in cutting. Different formats that allow everyone to enjoy Liberno, with all its quality and tailored to each moment.

Curing: +22 months.

Genetics: Duroc & Landrace-Largewhite.

Food: natural feed of premium quality cereals.



Liberno ham knife-cut & traditional slicing

Sliced by the best professional cutters to take advantage of the aromatic, taste and visual qualities of our Liberno hams.

Sliced in a traditional way without freezing processes. With slices that distinguish each part of the ham and that maintain the characteristic flavor and aroma of the product.

Available packaging options:

- Sliced with Premium presentation for gifts.
- Sliced slices cut with a vacuum knife in 80 gr and in gas in 100 gr and 500 gr.
- Sliced in a traditional way in 100 gr vacuum.



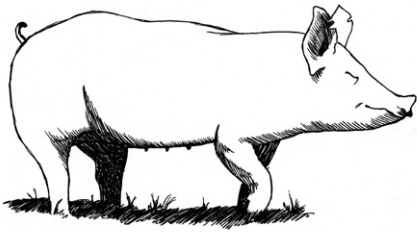


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N J A M O
O M A P

J A



In essence: Spanish Ham

JA is the result of condensing the essence of ham making. At the dictates of instinct and guided by experience, we are left only with what gives our products quality and character.



Jamón JA Esencia

The whim of time shapes its flavor, the temperament of the Duroc Breed shapes its personality. Hams selected one by one, with more than 22 months of curing, which condense the Essence of our work.

By conviction and principles we offer tailor-made solutions for each client. That is why we offer different boning formats according to the needs of each establishment.

Curing: +22 months.

Genetics: Duroc cross.

Food: natural feed of premium quality cereals.



Jamón JA Esencia boneless

The presentation of our signature product for professionals who work to cut. Different formats that allow everyone to enjoy Esencia JA, with all its quality and tailored to each moment.

Curing: +22 months.

Genetics: Duroc cross.

Food: natural feed of premium quality cereals.



Jamón JA Esencia knife-cut & traditional slicing

All our products are available in different sliced formats both traditional and industrial.

Available packaging options:

- Knife-cut into a 100 gr plate in gas.
- Traditional vacuum cut 100 gr envelopes.
- Slices in a 500 gr tray.



Jamón JA Esencia tacos & crumbs

The tacos and crumbs of our JA Esencia ham are the small portions from the bone prepared for direct use. They are ideal for snacking on as an appetizer, as a complement to a starter or an excellent accompaniment to stir-fries or vegetable purees.

Available packaging options:

- Tacos large packaging format.
- Tacos small packaging format.
- Migas large packaging format.
- Migas small packaging format.



Paleta JA Esencia

"Ham shoulder JA" are chosen and appreciated for their aroma and deep flavor. Pieces of more than four kilos and a minimum cure of 10 months.

We offer different deboning formats according to the needs of each establishment.

Curing: +10 months.

Genetics: Duroc cross.

Food: natural feed of premium quality cereals.



Paleta JA Esencia knife-cut & traditional slicing

All our products are available in different sliced formats both traditional and industrial.

Available packaging options:

- **Traditional vacuum slicing in 100, 150 and 200 gr.**
- **Sliced in a 500 gr tray.**



Jamón JA Reserva

Because in every home there are irreplaceable moments and in every kitchen there are essential products. The universal taste of Reserva ham is the secret that makes it ideal to share with everyone.

Traditions endure, and each place is accustomed to the consumption of a product format. For this reason we also offer this Reserva ham without leg, meeting the standards of those who continue to honor the way of work of a lifetime.

Curing: +18 months.

Genetics: Duroc cross.

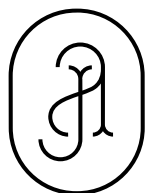
Food: natural feed of premium quality cereals.



Cooked ham Duroc JA

As a result of our raw materials and knowhow, we offer a whole piece of ham, tasty, steamed in its own juice. Gluten and lactose free, phosphate free and reduced in salt content.





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