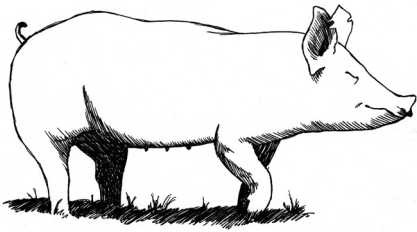


·ANDRÉS·
IZQUIERDO



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.

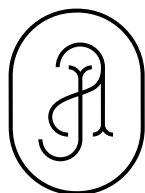
Food: natural feed of premium quality cereals.



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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