

·ANDRÉS·
IZQUIERDO



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.

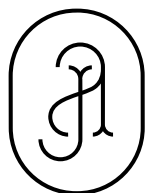
Sliced in a traditional way without freezing processes. With slices that distinguish each part of the ham and that maintain the characteristic flavor and aroma of the product.

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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