

·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.**



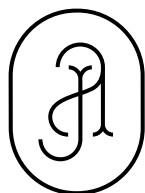
Bacon & Semi-cured bacon Selection

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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