

·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, bacon and beef jerky.**





## Andrés Izquierdo's Selection - Wholeleg

**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.**

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**Curing: +25 months.  
Genetics: Duroc & Landrace-Largewhite.  
Food: natural feed of premium quality  
cereals.**

## Andrés Izquierdo's Selection - Boneless

**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.**

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**Curing: +25 months.  
Genetics: Duroc & Landrace-Largewhite.  
Food: natural feed of premium quality  
cereals.**





## Andrés Izquierdo's Selection - Knife cut

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

**Available in containers of 80 gr.**

**Curing: +25 months.**

**Genetics: Duroc & Landrace-Largewhite.**

**Food: natural feed of premium quality cereals.**

## Andrés Izquierdo's Selection - Traditional slicing

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

**Available in containers of 100 gr.**

**Curing: +25 months.**

**Genetics: Duroc & Landrace-Largewhite.**

**Food: natural feed of premium quality cereals.**





## Andrés Izquierdo's Selection - Foreleg

**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.**

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**Curing: +15 months.**

**Genetics: Duroc & Landrace-Largewhite.**

**Food: natural feed of premium quality cereals.**

## Andrés Izquierdo's Selection - Boneless foreleg

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

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**Curing: +15 months.**

**Genetics: Duroc & Landrace-Largewhite.**

**Food: natural feed of premium quality cereals.**





## Andrés Izquierdo's Selection - Boneless foreleg with 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 in 150 gr.**

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**Curing: +15 months.**

**Genetics: Duroc & Landrace-Largewhite.**

**Food: natural feed of premium quality cereals.**



## Semi-cured bacon Selection by Andrés Izquierdo

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

**Available in whole pieces of about 2.5  
kg and half pieces of 1.2 kg.**



## Spiced loin Andrés Izquierdo's Selection

**Andrés Izquierdo selects the best 50%  
Duroc loins to complete this range.**

**Loin of 1.5 kg in whole piece, well  
molded to have a perfect cut, and half  
pieces of 750 gr.**



# Beef jerky Selection by Andrés Izquierdo

**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.**

**Pieces of 3.5 kg and blocks of 800 gr.**



Beef jerky Andrés  
Izquierdo's selection  
in traditional slicing

**Available in 120 gr.**

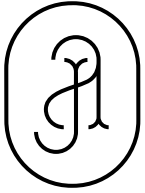




<b>ANDRÉS IZQUIERDO'S SELECTION</b>	<b>Range Weight</b>	<b>Minimum Cured</b>
<b>Jamón Selección de A.I. Withleg</b>	<b>8 a 10 kg</b>	<b>25 months</b>
<b>Jamón Selección de A.I. Boneless</b>	<b>5,5 a 6,5 kg</b>	<b>25 months</b>
<b>Paleta Selección de A.I. Foreleg</b>	<b>+5 kg</b>	<b>15 months</b>
<b>Paleta Selección de A.I. Boneless foreleg</b>	<b>+ 2,7 kg</b>	<b>15 months</b>
<b>Jamón Selección de A.I. Knife cut</b>	<b>80 gr</b>	<b>25 months</b>
<b>Paleta Selección de A.I. Sliced 150</b>	<b>150 gr</b>	<b>15 months</b>

<b>CURED SELECTION OF A.I.</b>	<b>Range Weight</b>	<b>Minimum Cured</b>
<b>Spiced loin</b>	<b>1,2 a 1,5 kg</b>	<b>2 months</b>
<b>Spiced loin1/2</b>	<b>750 gr</b>	<b>2 months</b>
<b>Semi-cured bacon</b>	<b>+/- 2,5 kg</b>	<b>3 months</b>
<b>Semi-cured bacon 1/2</b>	<b>+/- 1,2 kg</b>	<b>3 months</b>
<b>Beef jerky</b>	<b>+/- 3,5 kg</b>	<b>6 months</b>
<b>Beef jerky block</b>	<b>+/- 800 gr</b>	<b>6 months</b>
<b>Beef jerky in traditional slicing</b>	<b>120 gr</b>	<b>6 months</b>

**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.**



**[www.andresizquierdo.es](http://www.andresizquierdo.es)**

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