

- Jamondor Hams, superior quality direct from the high Salamanca Hills, Guijuelo, Spain, except for Millenium Gran Reserva Serrano Jamon where it is produced in the mountainous town of Teruel, Spain. These areas produce the most rich and deep flavoursome Jamon that just melts in your mouth.
- Jamón Serrano hams are deep rich in flavour, colour and is made with 100% pure white pigs. Fed a diet of cereals and aged for 12-14 months.
- Rich in mono-unsaturated acids and oleic oil, with 60% of the marbled fat containing healthy mono triglycerides (like olive oil).
- Packed in convenient cryovac packets to guarantee freshness. Each slice of ham has interleavers for easy separation by single sliced.
- Available in 100g sliced pack and 2.5kg block.
- Millenium Gran Reserva Serrano Jamón is Top quality Serrano Ham.
- Aged for 18 months from white pigs such as Duroc or Landrace pigs and fed on a diet of cereal and acorns.
- For the ultimate indulgence enjoy thinly sliced at room temperature.
- Ibérian de Bellota (acorn) is strictly regulated and is the jewel of the range.
- Made from pure lbérian pigs that roam freely and are fed on a diet of acorns.
- A truly delicate and nutty, sweet taste due to the perfect infiltration of fat into the muscle and the perfect long and slow maturation aging process.
- Perfect with tapas, as an appetiser, antipasto, the ultimate in sandwich filler, salads, pasta, just enjoy.









Jamon Iberian Bellota (Acorn) Aged for 5 years (Boneless & Skinless Ham) 3kg x 1 - JAMACO2



Jamon Serrano Sliced 12 mths 100g x 20 - JAMSER1



Jamon Platinum Serrano ¹/₂ Block (aged 12-14 mths) (Boneless & Skinless) 2.5kg x 4 - JAMSER2



Jamon Millenium Gran Reserva Serrano Aged for 18mths (Boneless & Skinless Ham) 5kg x 2 - JAMSER



Jamon Iberian Bellota (Acorn) Aged for 36mths (Boneless & Skinless Ham) 5kg x 1 - JAMACO

