

It is since 1956 that Fermin has been producing the best that La Alberca, summit of Iberico, has to offer in traditional sausage and pork products. Hence, at an altitude of 1150 meters above sea level, nestled in the heart of the Las Batueca-Sierra de Francia area, their products are produced and matured right in the Sierra itself, which is precisely what imports the quality and unique character to them. Simply unrepeatable...

The Iberico pig, the popular black hoof is a direct descendent of the wild boars that used to populate the entire Mediterranean basin a long time ago. In general the morphological featured of the animal approximately correspond to 150 to 180kg, with long, slender extremities, dark hair, hoofs and lower part of the legs that are practically black with an elongated and slim snout and a highly prominent jowl. Although what truly makes this animal unique in the world is the high amount of unsaturated fatty acids that the breed presents, which are particularly rich in oleic acid, properties of which can be compared with those of olive oil.

Fermin has its own farm, Los Helechales Estate, which in keeping with the tradition of this company was the first to select the pure Iberico pig in the land with such deep rooted traditions in port products such as ours. It is amidst the Holm Oaks of the meadowlands that our pigs go on their montanera (period of time where they free-range among the oaks) in search of the food that will ensure they reach the level of quality that allows Fermin products to continue giving rise to admiration and appreciation for which is their own of the Iberico product.

FERMÍN®

■ ■ ■ a cut above.



**PK5710
Boneless Iberico Ham, Cured 3 years
10 lb. average**

Popularly known as Pata Negra or Black Hoof, FERMIN Ibérico ham is made from the Ibérico pig, a special breed native of Spain, and considered the best for producing high quality dry cured hams with unsurpassed taste and aroma. FERMIN Ibérico hams are air cured for a minimum of 36 months using artisanal methods, in the mountains near Salamanca, Spain.



**PK5715
Iberico Chorizo, Mild 10/7 oz.**

This dry-cured sausage made with Iberico meat and so genuinely Spanish is characterized by the use of pimenton and garlic, with an exquisite aroma, low acidity and intense flavor.

**PK5717
Iberico Chorizo, Hot 10/7 oz.**

This dry-cured sausage made with Iberico meat and so genuinely Spanish is characterized by the use of spicy pimenton and garlic, with an exquisite aroma, low acidity and intense flavor.



**PK5720
Iberico Ham, Spanish Salami (Salchichon 10/7 oz.**

The taste and texture of Salchichón Ibérico is such that it deserves to be listed among the finest Ibérico pig products. It is made in a similar manner to chorizo but without the use of pimenton. It is seasoned with salt and pepper and nutmeg.



**PK5725
Serrano Spanish Ham, 18 lb. Bone In**

The first authentic serrano to enter the US market is made from pigs bred, raised and processed entirely in Spain. This means a higher quality animal with a longer curing process, developing unique complexity, texture and taste.

Call us at:
Mentor 440-951-6448
Pittsburgh 412-434-6448
euclidfish.com

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