

DICARLO

FOOD SERVICE

Gourmet



Produced
in
Spain.

Serrano Ham

109960 1/12 lb.

Once the fresh Serrano Hams are received, Redondo Ham Masters place the legs into salting rooms filled with beds of Mediterranean sea salt.

Approximately six days later, the hams are inspected by the Ham Masters in order to see if they can be washed and moved to the curing rooms. Only when ready, the hams are moved to the curing rooms and are cured and aged for a **MINIMUM** of 12 months. Redondo recreates nature with aging rooms that vary in temperature and humidity -

simulating the four seasons.

1-800-DICARLO

www.dicarlofood.com

Holtsville, New York