



CAMPO BADAJOZ

Ibérico de Campo

www.campobadajoz.com

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Company

CAMPO BADAJOZ is an own brand coming from the necessity of growing as an Agro-Industrial company in order to make a self commercialization of our own products. Due to our quality, we have been selling our farm production to the most recognized brands in the country. Now is time to create our own STAMP.



Currently we are Iberian Ham producers with our own extensive ecological farms in Extremadura. We are in an Expansion process, and our target is offer to our client's EXTRA-Quality products, produced and transformed in Extremadura (A region in the southwest Spain).

All the products are manufactured in our facilities, approved by EEC. A traceability individualized process is following all the manufacture process to the final sale.

CAMPO BADAJOZ Hams and shoulders are produced with pure Iberian pigs grown in Extensive and Ecological Farms owned by Campo Badajoz in a big countryside. More than 800 Ha has the Campo Badajoz Free Range where the pigs are living in a relaxed life with no stress during all their life in Extremadura microclimate. Ibérico de Campo or Cebo de Campo Certified ensures that animals are living in big space to develop their life with no stress.



Those pigs are feed with ACORN (Bellotas), grass, roots from the field and natural fodder own made in the Campo Badajoz facilities. The natural Fodder is made only by Barley, Wheat, Corn, Soy. Barley and wheat are produced by Campo Badajoz Agriculture company which owns some countryside in Spain. Corn and Soy are produced close to Campo Badajoz farms. The result is an Máximum Quality Iberian HAM SUMUM

quality. Let's try by yourself.

An exhaustive Genetic Control is permanently controlled during all the breeding process in Campo Badajoz farms.

The Spanish Quality Standards are regulated by RD

Our products meet Quality Standards from the Spanish Law of Iberian products. RD 1469/2007 of November 2.

Health Registry: 10.23618/BA

Extremadura Region`s Free Range



Company's expanding customer base. We have great national and international clients.

Sale and distribution of products throughout the country. Main exports to UE as Italy, United Kingdom, Germany and other foreign countries. Currently expanding export trade agreements, creating new horizons, generating future.

Opening markets, new challenges



Products

Iberian Ham Cebo



Iberian Ham Free Range



Iberian Ham Bellota

Boneless Iberian Shoulder

Iberian Shoulder



Boneless Iberian Ham



Free Range Loin



Free Range Sliced Loin



Bellota Salchichón Slices



Bellota Chorizo Slices



Cebo Salchichón Slices



Cebo Chorizo Slices



Jamón Ibérico de Campo

Iberian HAM

We offer three qualities of Iberian Ham:

Bellota, Free Range and Cebo.

- Ref. 1001
- Place of origin: Extremadura (Spain)
- Ref. 1001
- Ecologically grown pure Iberian black pigs.
- Weight: 6 to 10 kg.
- Cure time: 36-42 months

Iberian ham from Ecologically grown Iberian black pigs. Those animals has a life from 12 to 16 months.

Iberian Free Range Ham and Bellota, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian Cebo Ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberian Countryside and Bellota Ham Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Cool and dry place.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: With a band. Ask for the presentation with sulfured anti-fat paper and a mesh.



Paleta Ibérica de Campo

Iberian Shoulder

We offer three qualities of Iberian Shoulder

Bellota, Free Range and Cebo.

- Ref. 2001
- Place of origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 4 to 7 kg.
- Cure time: 30-40 months

Iberian Shoulder from Ecologically grown Iberian black pigs. Those animals has a life from 12 to 16 months.

Iberian Countryside and Bellota Shoulder, needs more feeding time rising the production cost in compare with the normal Iberian Cebo ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo Badajoz Iberian ham are from 30 to 40 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberian Countryside and Bellota Certified. Ecological production pigs.

After 36-42 months where the Iberian Shoulder is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Cool and dry place.

Ingredients: Iberian Shoulder and Salt.

Preferentially consume within one year. Presentation: With a band. Ask for the presentation with sulfured anti-fat paper and a mesh.



Jamón Ibérico de Campo Deshuesado

Boneless Iberian HAM



We offer in this product the quality of Iberian Free Range Ham

- Ref. 4001
- Place of Origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 3 to 5 kg.
- Cure time: 36-42 months

The same quality as the Campo Badajoz boneless Iberian HAM to give more comfort to the Client. This boneless ham keeps the same properties as the in-bone Iberian HAM. To ensure it, all the boneless hams are made by order request. All the properties are preserved to the fullest.

Iberian ham from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Ibérico de Campo HAM, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Keep refrigerated at between 3 to 9 degrees Celsius.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: Vacuum packaging or modified atmosphere and labeled. This product is shipped by refrigerated transport.

Paleta Ibérica de Campo Deshuesada

Boneless Iberian Shoulder



We offer in this product the quality of Iberian Freee Range Shoulder.

- Ref. 5001
- Place of origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 2 - 3 kg.
- Cure time: 30-40 months

The same quality as the Campo Badajoz Boneless Iberian HAM to give more comfort to the Client. This boneless ham keeps the same properties as the in-bone Iberian HAM. To ensure it, all the boneless hams are made by order request. All the properties are preserved to the fullest.

Iberian ham from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Ibérico de Campo HAM, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Keep refrigerated at between 3 to 9 degrees Celsius.

Ingredients: Iberian Shoulder and Salt.

Preferentially consume within one year.

Presentation: Vacuum packaging or modified atmosphere and labeled. This product is shipped by refrigerated transport.

Loncheados Ibéricos

Iberian HAM Slices - READY to EAT.



We offer four ranges of Iberian Ham:

- Ibérico Cebo Ham -White Color
- Iberian Free Range Ham - Green Color
- Iberian Bellota Ham – Red Color
Slices of 60,80,100 and 150 gr.
- Iberian Bellota Ham – Black Color
Slices of 60,80,100 and 150 gr.

This product is presented in Slicing format to give and offer to the final customer, the best consumption comfort to eat a great Iberian Ham.

Different Range of qualities and prices and totally ready to eat. It keeps the same quality of the original Iberian Ham or Shoulder. It is always prepared by order

request to keep the properties to the maximum level. Iberian ham and shoulder from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Ibérico Countryside and Bellota Ham/Shoulder, needs more feeding time rising the production cost in compare with the normal Iberian Cebo Ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo Badajoz Iberian ham are from 36 to 42 months. The curation time for the Iberian Paleta are from 30 to 40 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

Ibérico Countryside Ham and Bellota Ham Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Keep refrigerated at between 3 to 9 degrees Celsius.
Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: Vacuum packaging or modified atmosphere and labeled. This product is shipped by refrigerated transport.

Lomo Ibérico de Campo

Iberian Loin

- Weight: 0,70 to 1,5 kg.
- Cure time: 30-40 months
- Available Whole Loin and Slices

This is an authentic delight, the Iberian Campo Badajoz Lomo. Is available on the quality Iberian Loin Free Range, is the best quality for this kind of product and also is one of our best seller and favorite products. Slices available in 80 gr



Iberian Salchichón

We offer two Quality of this product

- Iberian Salchichón Bellota
- Iberian Salchichón Cebo

Available both in Whole Salchichón and also the two qualities in Slices Ready to Eat

Slices available in 80 gr



Iberian Chorizo

We offer two Quality of this product

- Iberian Chorizo Bellota
- Iberian Chorizo Cebo

Available both in Whole Salchichón and also the two qualities in Slices Ready to Eat

Slices available in 80 gr

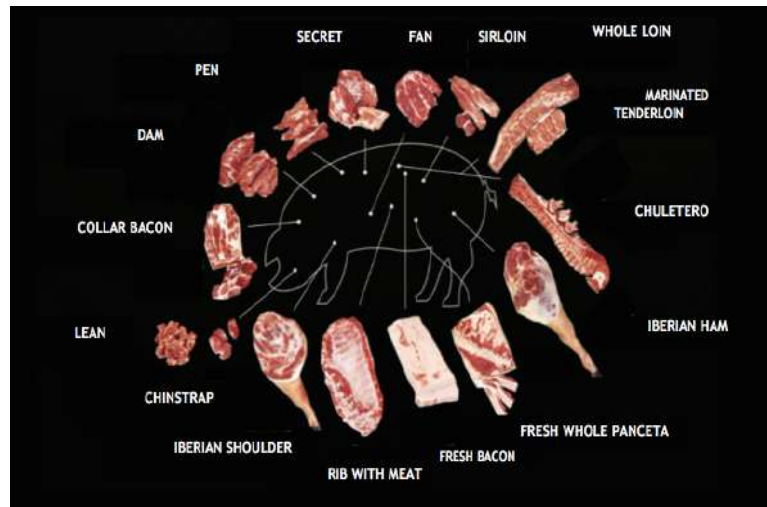


Carne Ibérica Fresca

Iberian Fresh Meat

All fresh meat from Iberian pigs available. Competitive prices, and high quality service 24-48 h to wholesalers and food retailers.

For further information, call the company's phone number to contact, or email to the address shown in the first line of this catalogue. We offer not only this EXTRA-Quality, also EXTRA good service and after sale service.



Extremadura Region`s Free Range**PURA ARTESANÍA**

*materia prima, sabiduría y tiempo, son el secreto
de nuestros jamones y paletas*

