



• GENERAL CATALOGUE •

PASIÓN

POR LO BUENO

JAMONDOR is a family managed company with 50 years of history, actually in the hands of its second generation and accounting for the years of experience in producing Serrano & Iberico hams along with a large range of traditional sausages.

From our beginnings we have focused on quality by selecting the best meats to accompany us while we achieve the optimal curing points.

In summary, selection, quality and experience; assets that guarantee the excellence of JAMONDOR.

INTERNATIONAL

Expansion



Our target towards spreading internationally is one of our most valued assets of our company. Currently **JAMONDOR** is present in over 35 different countries, spreaded out through Europe, Asia, Oceania, Africa and North America (with a subsidiary company). Our highly qualified export department is experienced in offering the best service and by providing answers to the needs of worldwide customers. Our corporate culture relies on responsible management, commitment to our customers, tenacity within a team working environment and by strictly following the highest quality standards; these guidelines have driven us towards constant growth and to be recognized worldwide.

Our purpose is to transfer our passion and dedication placed in each product to be enjoyed each time by more consumers worldwide.



Commitment with QUALITY

Each product contained within our catalogue represents years of experience and dedication, rendering faithful traditional methods of production learned with devotion from generation to generation.

Where each step is taken in the production process, it's made with care and precision. From selecting the ingredients that meet the highest quality to applying the specific curing methods. Our efforts are placed in preserving authenticity, unique character and the best sensorial features in our products.

This commitment provides us products that bear the highest and most rigorous international certifications guaranteeing quality, origin and produced following Spanish traditional methods.

Our catalogue not only withholds high quality products, if not reflects a family legacy transmitted for decades.





Origin

All starts by selecting raw materials with full traceability while meeting all quality standards in the process.

History

In 1974 **JAMONDOR** was born, since then we have worked on one target, being a reference in the sector.

Tradition

Knowledge and experience gained during years are placed in each product to transfer the essence of our country.

Output

Classic and innovation coexist offering the most appropriate solutions to the different markets.

The image features three slices of cured ham, likely Serrano or Ibérico, arranged in a fan-like pattern against a black background. The ham slices show a deep red color with visible white fat marbling. A circular logo is overlaid on the right side of the ham slices. The logo has a gold-colored border and contains the text "TRADITIONAL PROCESS" at the top and "CURED HAMS" at the bottom, with a large gold-colored letter "T" in the center.

Serrano & Ibérico



JAMONDOR

SERRANO

PLATINIUM • MILLENIUM

JAMÓN



SERRANO PLATINIUM JAMÓN

JAMONDOR



10012
PLATINIUM SERRANO HAM BONE
CURING TIME 13 -14 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	6,5 - 8,5 kg



10030
PLATINIUM SERRANO HAM BONELESS
CURING TIME 13 -14 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 6,5 kg



10037
PLATINIUM SERRANO HAM BONELESS & SKINLESS, CLEAN
CURING TIME 13 -14 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 6,5 kg



10035
PLATINIUM SERRANO HAM BONELESS & SKINLESS CLEAN - BLOCK
CURING TIME 13 -14 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4 - 5,5 kg



10042
PLATINIUM SERRANO HAM BONELESS & SKINLESS CLEAN - HALF BLOCK
CURING TIME 13 -14 MONTHS

UNITS/BOX	4
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	2 - 2,5 kg



LOTE Nº 2
PLATINIUM SERRANO HAM, GIFT BOX, STAND & KNIFE
CURING TIME 13 -14 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	7 - 7,5 kg

SERRANO

MILLENIUM

JAMÓN



10019
MILLENNIUM GRAN RESERVA
SERRANO HAM BONE
CURING TIME 16 -18 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	6,5 - 8,5 kg



10031
MILLENNIUM GRAN RESERVA
SERRANO HAM BONELESS
CURING TIME 16 -18 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 6,5 kg



10036
MILLENNIUM GRAN RESERVA
SERRANO HAM BONELESS
& SKINLESS, CLEAN
CURING TIME 16 -18 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 6,5 kg



LOTE Nº 3
MILLENNIUM GRAN RESERVA
SERRANO HAM, GIFT BOX,
STAND & KNIFE
CURING TIME 16 -18 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	7 - 7,5 kg



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JAMONDOR

IBÉRICO

JAMÓN



IBÉRICO CEBO JAMÓN

50% IBERIAN
BREED



20010
IBÉRICO CEBO HAM
BONE
CURING TIME 26 - 30 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	7 - 10 kg



20030
IBÉRICO CEBO HAM
BONELESS
CURING TIME 26 - 30 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 7,5 kg



20034
IBÉRICO CEBO HAM
BONELESS & SKINLESS
CLEAN - BLOCK
CURING TIME 26 - 30 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4 - 6 kg



20031
IBÉRICO CEBO HAM
BONELESS & SKINLESS, CLEAN
CURING TIME 26 - 30 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 7,5 kg



20035
IBÉRICO CEBO HAM
BONELESS & SKINLESS
CLEAN - HALF BLOCK
CURING TIME 26 - 30 MONTHS

UNITS/BOX	4
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	2 - 3,5 kg



LOTE nº 4
IBÉRICO CEBO HAM,
GIFT BOX, STAND & KNIFE
CURING TIME 26 - 30 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	8 - 8,5 kg

JAMONDOR

IBÉRICO BELLOTA JAMÓN

50% IBERIAN BREED



20020
IBÉRICO BELLOTA HAM
BONE
CURING TIME 36 - 48 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	7 - 10 kg



JAMONDOR

PREMIUM LINE



20021
IBÉRICO BELLOTA HAM
BONELESS
CURING TIME 36 - 48 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 7,5 kg



20022
IBÉRICO BELLOTA HAM
BONELESS & SKINLESS, CLEAN
CURING TIME 36 - 48 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 7,5 kg



LOTE Nº 5
IBÉRICO BELLOTA HAM,
GIFT BOX, STAND & KNIFE
CURING TIME 36 - 48 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	8,5 - 9 kg

IBÉRICO BELLOTA JAMÓN

100% IBERIAN
BREED

PATA
NEGRA



20015
IBÉRICO 100% BELLOTA HAM
BONE
CURING TIME 36 - 48 MONTHS

UNITS/BOX	2
PACKAGING	Vacuum
CONSERVATION	14 - 16 °C dry, cool place
WEIGHT	7 - 10 kg



PREMIUM
LINE



20045
IBÉRICO 100% BELLOTA HAM
BONELESS
CURING TIME 36 - 48 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C dry, cool place
WEIGHT	4,5 - 7,5 kg



20046
IBÉRICO 100% BELLOTA HAM
BONELESS & SKINLESS, CLEAN
CURING TIME 36 - 48 MONTHS

UNITS/BOX	1
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	4,5 - 7,5 kg

JAMONDOR



L
JAMONDOR

IBÉRICO

CHARCUTERIE

IBÉRICO CHARCUTERIE

FIXED WEIGHT

PREMIUM
LINE

B
JAMONDOR



30037
CHORIZO IBÉRICO
BELLOTA PREMIUM LINE

UNITS/BOX	7
PACKAGING	Vacuum
CONSERVATION	Dry and cool place
WEIGHT	400 g



30038
SALCHICHÓN IBÉRICO
BELLOTA PREMIUM LINE

UNITS/BOX	7
PACKAGING	Vacuum
CONSERVATION	Dry and cool place
WEIGHT	400 g

PREMIUM LINE



20092
IBÉRICO CEBO
LOIN

UNITS/BOX	4
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	1 - 1,4 kg



30030
CHORIZO IBÉRICO
EXTRA

UNITS/BOX	6
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	1 - 1,4 kg



30040
SALCHICHÓN IBÉRICO
EXTRA

UNITS/BOX	6
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	1 - 1,4 kg



20093
IBÉRICO BELLOTA
LOIN

UNITS/BOX	4
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	1 - 1,4 kg



30033
CHORIZO IBÉRICO
BELLOTA

UNITS/BOX	6
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	1 - 1,4 kg



30043
SALCHICHÓN IBÉRICO
BELLOTA

UNITS/BOX	6
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	1 - 1,4 kg



PRE SLICED

TRADITIONAL
CHARCUTERIE

PRE SLICED SERRANO

**FIXED
WEIGHT**



10013 SLICED SERRANO HAM

UNITS/BOX	15
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	80 g



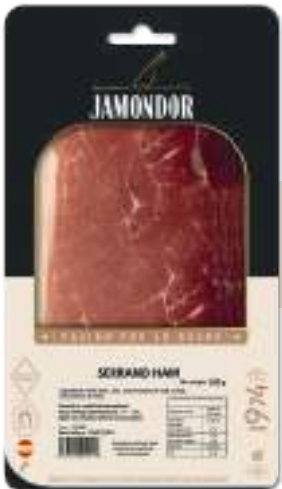
10029 SLICED SERRANO HAM FINE CUT CURING TIME 14 MONTHS

UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	100 g



10003 SLICED SERRANO HAM

UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	220 g



10017 SLICED SERRANO HAM

UNITS/BOX	15
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	100 g



10021 SLICED SERRANO HAM

UNITS/BOX	10
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	400 g



50037 SERRANO TAPAS CHORIZO, SALCHICHÓN & HAM

UNITS/BOX	20
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	100 g

PRE SLICED IBÉRICO

FIXED WEIGHT

JAMONDOR



20038
SLICED IBÉRICO
CEBO HAM
CURING TIME 24 MONTHS

UNITS/BOX	26
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	70 g



30052
SLICED IBÉRICO
EXTRA CHORIZO

UNITS/BOX	26
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	95 g



30051
SLICED IBÉRICO
EXTRA SALCHICHÓN

UNITS/BOX	26
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	95 g

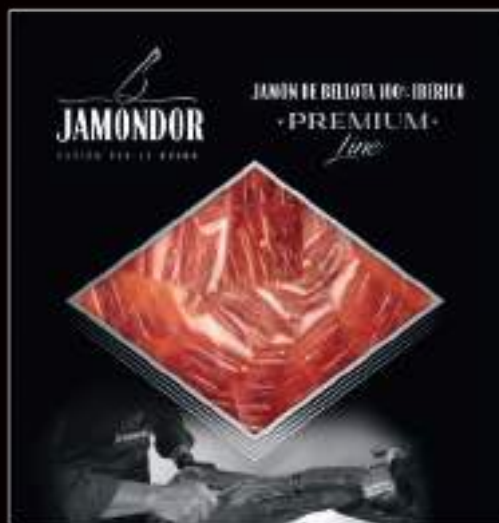


30017
IBÉRICO TAPAS
CHORIZO, SALCHICHÓN
& HAM

UNITS/BOX	26
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	100 g

PRE SLICED IBÉRICO BELLOTA

FIXED WEIGHT



20001

**IBÉRICO BELLOTA
"PATA NEGRA" HAND CUT**

CURING TIME 48 MONTHS

UNITS/BOX	15
PACKAGING	Vacuum
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	70 g

JAMONDOR

**PREMIUM
LINE**



20027

**SLICED IBÉRICO
BELLOTA HAM**

CURING TIME 36 MONTHS

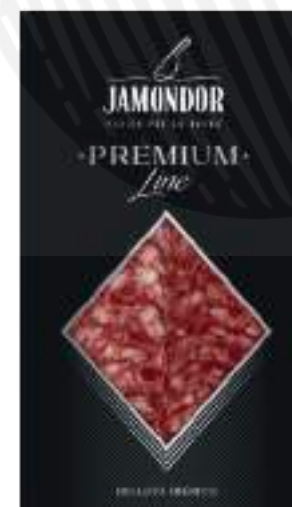
UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	50 g



30050

**SLICED IBÉRICO
BELLOTA CHORIZO**

UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	70 g



30055

**SLICED IBÉRICO
BELLOTA SALCHICHÓN**

UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	70 g



JAMONDOR

PASIÓN POR LO BUENO

CERTIFIED QUALITY



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