

# JAMONDOR

PASIÓN POR LO BUENO

· 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.

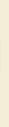
**Our catalogue not only withholds high quality products, if not reflects a family legacy transmitted for decades.**



Certified by CERTICAR  
CP/ETG/JS/001/10



Certified by CERTICAR  
CP/NCI/008/10





## 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.

# Serrano & Ibérico



JAMONDOR

# SERRANO

PLATINUM · MILLENIUM

# JAMÓN



# SERRANO PLATINUM JAMÓN



**10012**  
PLATINUM  
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**  
PLATINUM 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**  
PLATINUM 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**  
PLATINUM 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**  
PLATINUM 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**  
PLATINUM 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**  
**MILLENIUM 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**  
**MILLENIUM 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**  
**MILLENIUM 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 N° 3**  
**MILLENIUM 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



JAMONDOR

# IBÉRICO

## JAMÓN



# IBÉRICO CEBO

JAMÓN

50% IBERIAN  
BREED



<b>20010</b>	<b>IBÉRICO CEBO HAM BONE</b>
<b>CURING TIME 26 - 30 MONTHS</b>	
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



**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



**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



**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 N° 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

# 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



PREMIUM  
LINE

JAMONDOR



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 N° 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	0 - 5 °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

# IBÉRICO

## CHARCUTERIE

# IBÉRICO CHARCUTERIE

FIXED WEIGHT

PREMIUM  
LINE



**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

JAMONDOR



**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

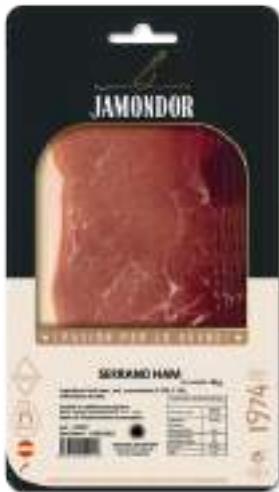


# PRESLICED

## TRADITIONAL CHARCUTERIE

# PRE SLICED SERRANO FIXED WEIGHT

 JAMONDOR



## 10013 SLICED SERRANO HAM

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



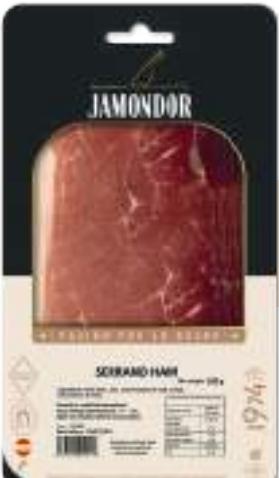
## 10029 SLICED SERRANO HAM FINE CUT

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



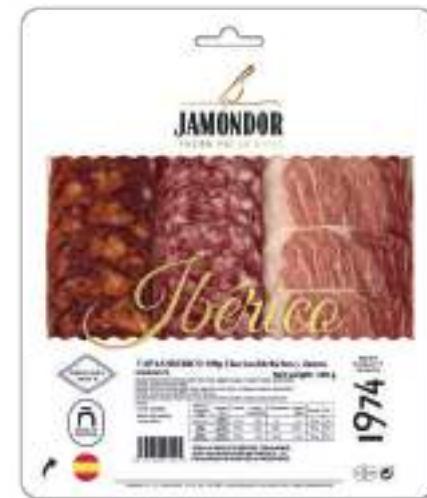
**30052**  
SLICED IBÉRICO  
EXTRA CHORIZO

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

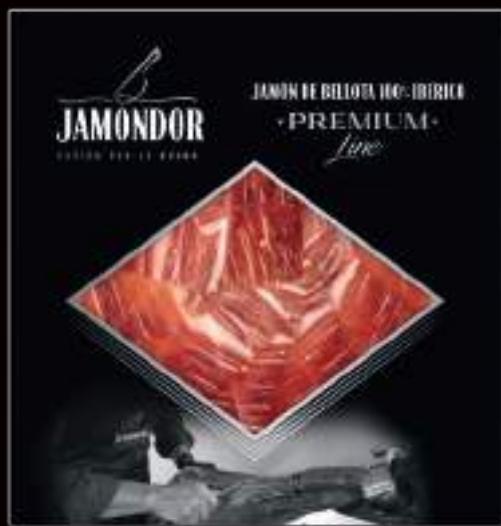


**30017**  
IBÉRICO TAPAS  
CHORIZO, SALCHICHÓN  
& HAM

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



30050	
SLICED IBÉRICO BELLOTA CHORIZO	
UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	70 g



20027	
SLICED IBÉRICO BELLOTA HAM	
CURING TIME 36 MONTHS	
UNITS/BOX	12
PACKAGING	Modified atmosphere
CONSERVATION	0 - 5 °C refrigerated
WEIGHT	50 g

## PREMIUM LINE



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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