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# IBERICO THE WAGYU OF PORK

ELEVATE YOUR MENU





# IBERICO PORK

IBERICO: THE SIGNATURE OF FLAVOR



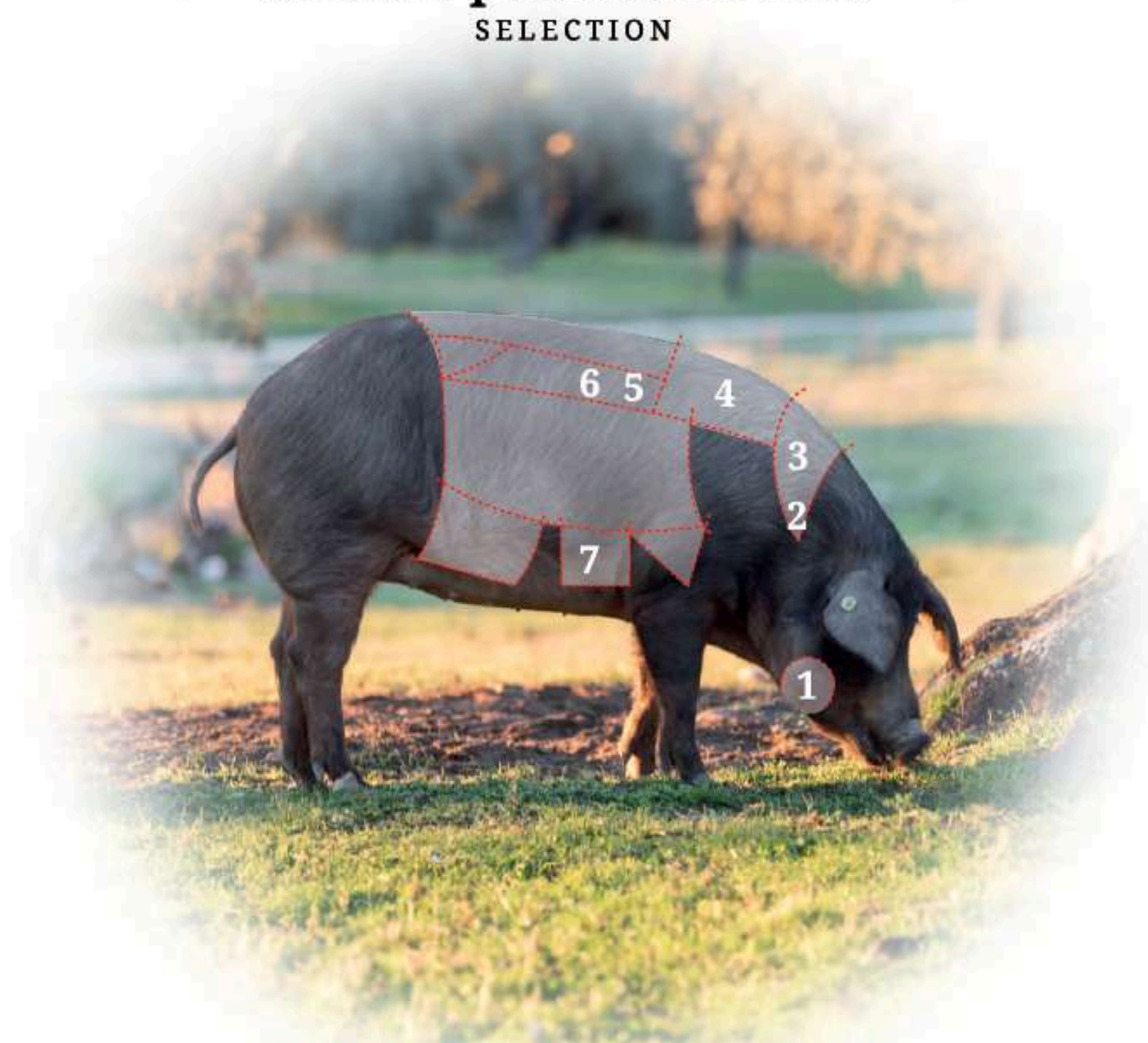
Iberico pork comes from the black Iberian pig of Spain, renowned for its rich marbling and distinctive, buttery flavor developed from an acorn-rich diet. Often called the “Wagyu of pork,” it stands apart with a melt-in-your-mouth texture and a depth of flavor that chefs and diners instantly recognize. In today’s crowded meat market, Iberico offers a rare, premium ingredient that elevates any menu. Its iconic cuts — such as pluma deliver unmatched tenderness and taste, making them a hallmark of craftsmanship and exclusivity. With Iberico, restaurants can differentiate themselves and create unforgettable signature dishes that leave a lasting impression.





## Iberico pork meat cuts

SELECTION



**1 SECRETO DE PAPADA IBÉRICO**  
**IBERICO PORK JOWL STEAK**



**2 PRESA DE CERDO IBÉRICO**  
**IBERICO PORK SHOULDER STEAK**



**3 CABECERO SIN PRESA IBÉRICO**  
**IBERICO PORK COLLAR**  
**SHOULDER STEAK**



**4 PLUMA IBÉRICA**  
**IBERICO PORK SHOULDER LOIN**



**5 CARRÉ IBÉRICO**  
**IBERICO PORK FRENCH RACK**



**6 CHULETERO IBÉRICO**  
**IBERICO PORK LOIN BONE IN**



**7 SECRETO IBÉRICO**  
**IBERICO PORK SHOULDER**  
**MUSCLE**

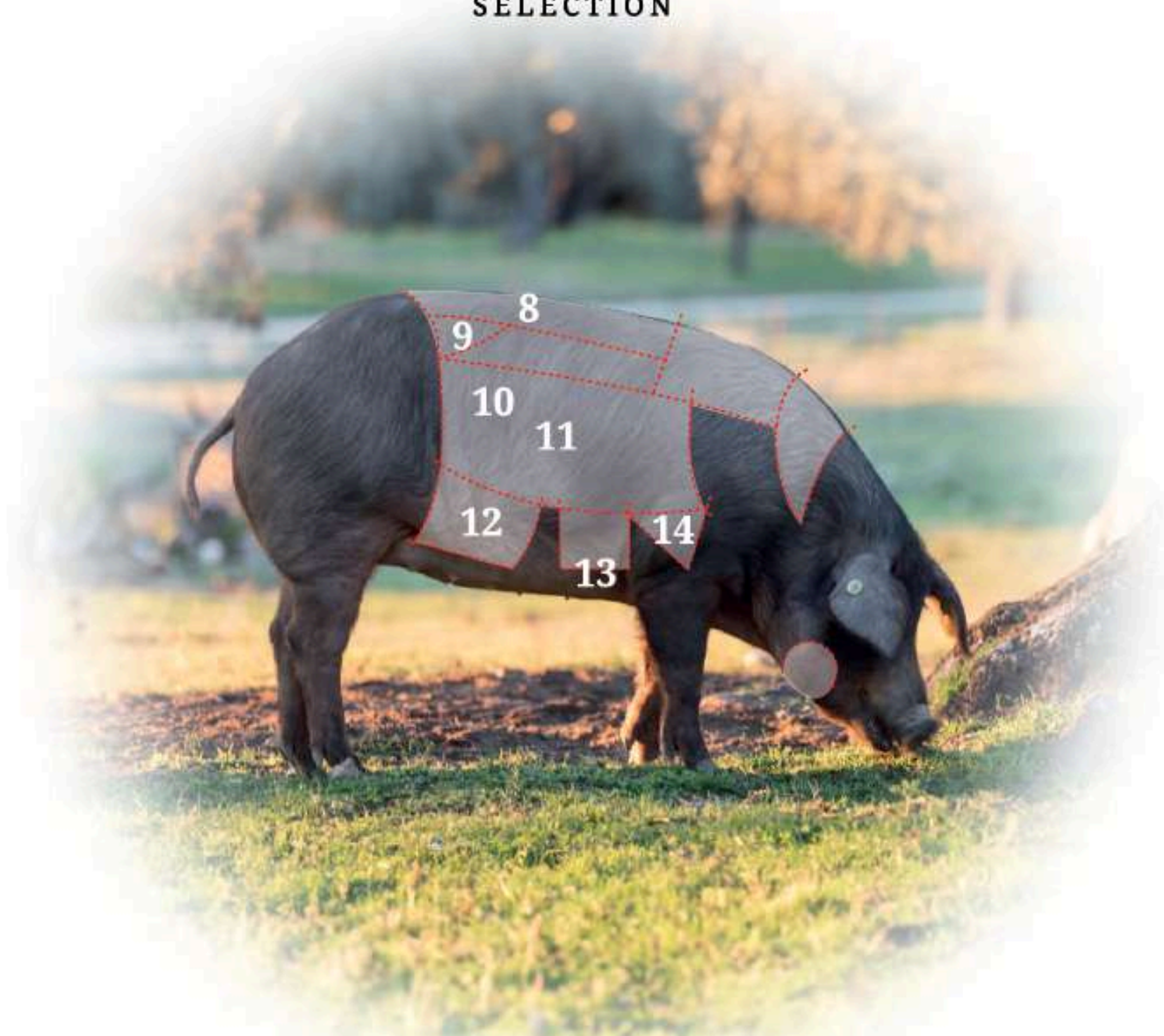


Todos los cortes se presentan congelados y tienen una caducidad de 2 años.  
All cuts are presented frozen and have a shelf life of 2 years.



## Iberico pork meat cuts

SELECTION



**8** LOMO IBÉRICO  
IBERICO PORK LOIN STEAK



**9** SOLOMILLO IBÉRICO  
IBERICO PORK TENDERLOIN



**10** LÁGRIMA IBÉRICA  
IBERICO PORK RIBS FINGER



**11** COSTILLA IBÉRICA  
IBERICO PORK SPARE RIBS



**12** SECRETO DE BARRIGUERA IBÉRICO  
IBERICO PORK BELLY STEAK



**13** PANCETA IBÉRICA  
IBERICO PORK BELLY  
SKINLESS BONELESS



**14** ABANICO IBÉRICO  
IBERICO PORK COLLAR  
FLANK



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# PRESA IBERICO - PERFECT FOR TATAKI

Presa Iberico comes from the shoulder of the Iberian pig, prized for its rich marbling, tender texture, and intense, nutty flavor from an acorn-fed diet.

Its uniform thickness and buttery consistency make it ideal for tataki, allowing a quick sear that locks in flavor while keeping the interior tender and melt-in-yourmouth.





# IBERICO RIBS FINGER

THE YAKITORI  
GOURMET EXPERIENCE

Iberico Rib Fingers are tender, marbled strips of meat cut from between the ribs of the Iberian pig. Their rich, nutty flavor and melt-in-your-mouth texture make them ideal for yakitori preparations. When grilled over high heat, they develop a crispy exterior while retaining juiciness inside. This irresistible combination of flavor and texture is sure to be a best-seller on any menu.





# IBERICO COLLAR STEAK

The Iberico collar steak, from the richly marbled neck of the prized Iberian pig, offers exceptional juiciness and flavor. Renowned in fine dining for its tenderness, it's perfect for slow roasting or high-heat searing. Its delicate texture also makes it an exquisite choice for shabu-shabu, where thin slices showcase its melt-in-the-mouth quality.



# IBERICO JOWL STEAK

Iberico jowl steak delivers a complex, layered pork flavor—rich, nutty, and savory. Grilled to perfection, its marbled fat melts into the meat, enhancing its luxurious, melt-in-the-mouth texture.





# EXPERIENCE IBERICO

## THE WAGYU OF PORK

Unmatched flavor, melt-in-your-mouth tenderness, and premium quality—bring the Iberico experience to your clients and craft an unforgettable culinary journey.

At Jamondor, we are purveyors of the finest Iberico pork in Spain and trusted exporters worldwide. We cater to HORECA and retail clients alike, providing premium cuts for fine dining, specialty menus, or gourmet retail offerings.





# JAMONDOR

PASIÓN POR LO BUENO

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