



BOIL BARTUAL



SPANISH SERRANO HAM

www.boilbartual.com



FACILITIES



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Our modern facilities, are located in Calamocha, Güijuelo and Jabugo. The curation, bone process and slicing takes place in Calamocha. Our plant is an innovative lineal plant, so it gives the process a great functionality, from the reception of the raw material in the fresh products area, to the expedition area. It has four independent lines for slicing, where the best innovative technology helps getting slices with weight accuracy.



international
food standard



THE WHITE PIG



The meat of pigs belonging to white breeds is much leaner and the fat is on the outside. The hams known as *Jamones Serranos* come from these hogs. These cuts are uniform, with reddish meat, white or slightly yellowish fat; they are slightly salty and characterized by a mild aroma.



PRODUCTION



OUR VAST EXPERIENCE AND RESOURCES
at your disposal

FROM THE GENETICS TO THE FINAL PRODUCT.



1. GENETICS



2. BREEDING



3. SLAUGHTER



4. DRYING



5. AGEING



6. PACKAGING

100% TRACEABILITY

Places of Origin:



WHOLE
HAMS

OUR RANGE OF CUTS:



BLOCKS



SLICES

PRODUCTION CAPACITY



OUR RESOURCES, YOUR RESOURCES



Production Capacity

WHITE PIG
CAPACITY



4.000.000
Pigs/Year

SLICES HAM



30.000.000
Packets



SLICES



Specifications:

- Shelf life 150 days from production.
- Protective atmosphere packaging.

Formats: 150g

OTHER AVAILABLE FORMATS UPON REQUEST



Location



Offices

- Spain
- China
- Brasil
- Singapore

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