

Clover valve

unique flavours 





The Iberian pig (*sus ibericus*) is the last descendant of the *sus mediterraneus*. This species of pig was once present all along the forests of the Mediterranean area, but today it has been reduced and confined to half a dozen places in the south of the Iberian peninsula: Salamanca; the Extremadura meadows; the mountains of Huelva; the region of Algarve, in Portugal; and some isolated areas in the mountains of Cordoba and Cadiz.

The Iberian pigs have a small size, with slender hindquarters –long and lean–, and fine legs that allow them to cover long distances for food. They have a long and narrow snout that makes finding food easier. Their back is flat, their thorax is tall and curved, their bones are thin and resistant and, above all, they show a great capacity to accumulate fat within the muscle. These characteristics are led by an extraordinary symbiosis between the Iberian pig and the natural habitat the pigs live in: the Mediterranean meadows.



Tenderloin

Braise, roast or flattop-grill

With its sober, simple and distinguished nature, tenderloin is, without doubt, the most demanded cut of the Iberian pig. Tenderloin stands out as a clean cut with little fat, which makes it a more traditional cut. In exchange, the tenderness of its meat and its true and direct taste gives way to an amazing range of culinary possibilities, with classical, traditional and avant-garde alternatives.



Secreto

Grill or flattop-grill

This suggestive and stimulating cut will bring love at first bite. This is the juiciest cut in all the animal kingdom, and it is one of the main stars in the pork market. The Secreto (Spanish for 'secret') is the streak of meat located between the fat parts of the belly and that defines its very nature. The high level of fat accumulation turns it into a spectacular pinkish tone and a silky and smooth texture that would be inconceivable in other animals. This cut is unique.





Carrillera

Cook in liquid

It would be difficult to find a similar concentration of jelly in just one piece. The carrilleras of the Iberian pig are two small pieces of almost 100 g, located in the jaw. They have almost no fat content, and they are formed by intertwined fibers. They create a delicate and dense bite that stands out because of its singular texture. This cut is in the base of some popular stews which are really unforgettable.





Loin

Cook in liquid, roast or flattop-grill

There are no cuts like loin, which is capable of combining quality and popularity at the same time. Its value in the production of cured loin places it among the aristocracy of pork meat. When served fresh, it can be found in lots of dishes of the Spanish popular cookbook. This cut presents exceptional characteristics, combining the tenderness of its fibers with a fat content that transforms each bite into a prodigy of softness.



Presa

Roast, grill or flattop-grill

This is a cut of supreme elegance in the Iberian pig. The meat of this piece of the size of a fist is so subtle, docile and distinguished that it is the dream of every cook. It is also called *presa de paleta*, *bola* (ball) or *cabeza de lomo* (loin head). It is the final part of the loin, located in the space between the shoulder blades of the pig. This cut is round, with a considerable fat accumulation which gives it an extreme tenderness.



Iberian cabecero or aguja

This cut contains the *presa* and the upper part of the shoulder blade (*aguja*), and it is considered by the uninitiated as the younger brother of the *presa*. However, it can very well stand alongside its companion. It is located at the end of the loin of the Iberian pig. This cut demands the attention of the cook due to its outstanding characteristics. This meat is tasty and tender, with a considerable content of infiltrated fat. It is versatile and easy to handle in the kitchen, as well as spectacular on the table.

Roast or cook in liquid



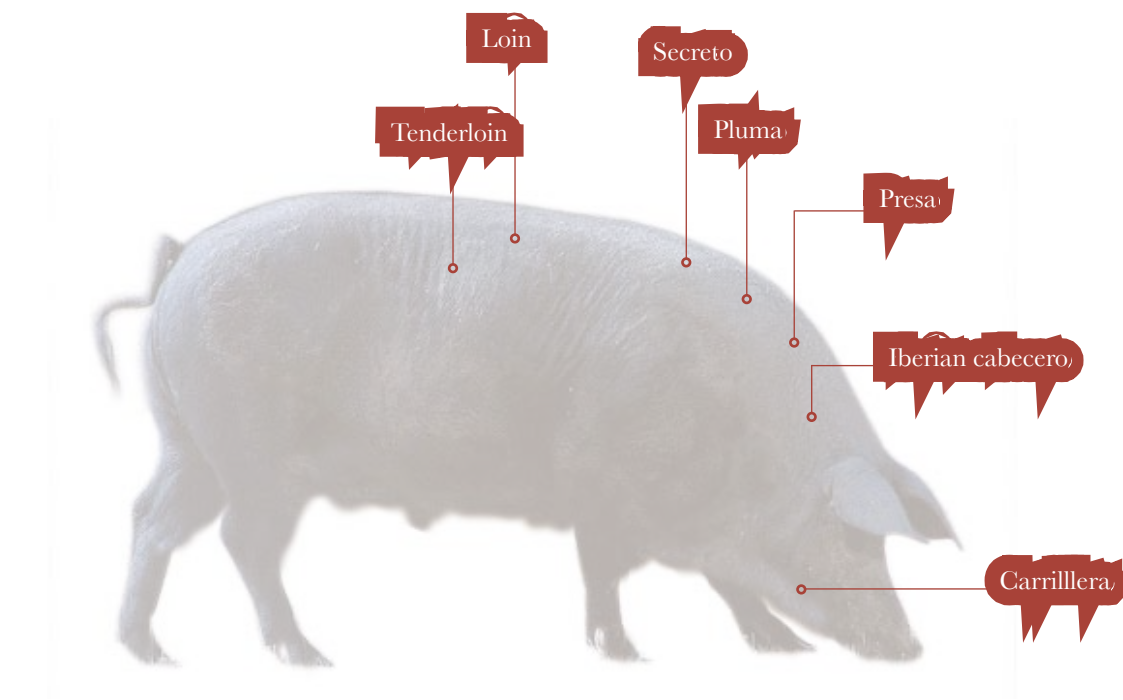


Pluma

Cook in liquid, roast or flattop-grill

As a result of the curiosity and the search for new textures and flavors, the *pluma* was consumed until very recently together with the loin. In fact this cut is a triangular muscle that surrounds the anterior end of the loin. It is wrapped by a thin layer of fat, and it provides a juicier meat than the loin, with a slightly sharper taste. In a very short time it has become one of the most demanded cuts of the Iberian pig.





Healthy fat

The Iberian pig also offers healthy meat. It contains between 18 and 20 g of protein per 100 g of meat. It contains a moderate amount of cholesterol (in the case of pork loin it is between 60 and 80 mg per 100 g). However, it also contains monounsaturated fat (which is good to control the cholesterol levels) in a higher proportion than the rest of the meats. The process of feeding of the Iberian pig with acorns (rich in oleic acid) creates a high concentration of monounsaturated fat (more than 50% of the fat content). There is also a remarkable proportion of natural antioxidants in the meat of the Iberian pig, so much so that many specialists consider the Iberian pig as a “walking olive tree”.

Thanks to its moderate fat content, pork meat must be taken into account as an asset in case of obesity, cardiovascular diseases and lipid disorders (high blood levels of cholesterol or triglycerides).



THE EXISTENCE OF THE IBERIAN PIG GUARANTEES THE SURVIVAL OF THE MEDITERRANEAN MEADOWS, AN HABITAT THAT COVERS 4.265.000 ACRES OF THE MEDITERRANEAN ECOSYSTEM.



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