



Consorcio Serrano

Exclusive Signature

How do you recognise a Jamón Consorcio Serrano?

You can always recognise a Consorcio Serrano ham by the following:

- The Exclusive Signature S.
- The numbered control label.
- The logo of the Consorcio del Jamón Serrano Español.

1
Individual code for each Consorcio Serrano Ham.



2
Individual label with Consorcio Serrano logo.



3
Exclusive Signature S.



The reasons

CONSORCIO DEL JAMÓN SERRANO ESPAÑOL

What are the core values of a Consorcio Serrano ham?

- **Tradition and authenticity.** Serrano ham is an essential part of Spanish gastronomy and Spanish culture itself.
- **Know-how.** The result of centuries of experience by the best ham masters.
- **A Unique Ham.** Consorcio Serrano hams, which are cured a minimum of 9 months, are distinguished by their look, texture, aroma and flavour, and by impeccable presentation.
- **Selection.** We select the hams one by one. Only the best Serrano hams can be marketed as Consorcio Serrano.
- **Quality Control.** An annual audit of all associates' factories, together with continuous inspection during the entire process, is the quality guaranty of Consorcio Serrano hams.
- **Exclusive seal.** Only Consorcio Serrano hams are fire-sealed with the Exclusive Signature S and they are given a control label issued by the Consorcio del Jamón Serrano Español. These labels are numbered and certify that the hams have been produced according to a strict production process.
- **Experience.** With over 20 years of experience promoting the export of high-quality Consorcio Serrano hams in over 80 countries.
- **Endorsement.** The best ham producers in Spain belong to the Consorcio del Jamón Serrano Español, all of whom are duly certified.

What is the Consorcio del Jamón Serrano Español?

It is an association of the most important ham companies in Spain, and it guarantees that all Serrano ham marketed under the Consorcio Serrano countermark complies with the highest quality standards.

Only a limited production of hams earns the Exclusive Signature S.

What does a Consorcio Serrano ham guarantee?

Piece-by-piece selection ensures that all Consorcio Serrano hams maintain certain, uniform characteristics of quality, texture and flavour, which are the guaranty of satisfaction and reliability for the end consumer.



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Formats of the Jamón Consortio Serrano

WITH THE FOOT



TRADITIONAL



BLOCK



SLICED IN A PACKAGE



GUARANTIES OF THE **Consortio Serrano** HAM

COUNTRY OF ORIGIN	Spain
SALTING PROCESS	6 to 15 days
CURING	9 to 24 months
PRIVATE CERTIFICATION	Consortio del Jamón Serrano Español
EUROPEAN CERTIFICATION	E.T.G.
WEIGHT OF THE PIECE (WITH BONE)	From 6.5 kg.
TEXTURE	Firm
COLOUR	Purple-red
FLAVOUR	Intense

CERTIFICATIONS THAT GUARANTEE THE FIRE SEAL AND THE CONTROL LABEL OF THE **Consortio Serrano** HAM

DESIGNATION OF ORIGIN	Traditional, historic character, with a private quality label.
LEGISLATION OF REFERENCE	EU regulation 509/06. Private quality regulations (last amendment of 31/05/02).
QUALITY COUNTERMARK	Fire seal on the final product (whole piece). Numbered control label. Logo of the Consortio del Jamón Serrano Español. Generic, community "E.T.G." distinctive sign.
SCOPE OF LEGAL PROTECTION	In all of the EU and as a registered trade mark in most third countries..
PLACE OF PRODUCTION	Spain.
REQUIRED MINIMUM CURING	36 weeks, verified by periodic inspections (252 days) (Verified average of 48 weeks).
MINIMUM REQUIRED WEIGHT LOSS (BASED ON THE FRESH WEIGHT)	34%
FAT CONTENT (FAT THICKNESS AT THE CONFLUENCE OF THE KNUCKLE AND THE HIP)	Minimum of 1 cm. In addition to assessment of the fat content of the piece as a whole at the time of inspection.
LEGISLATION ABOUT PRESERVATIVES	The following are valid: e-250; e-252; e-300 (with the limits established in community directive 95/2).
PRESENTATION AS THE FINAL PRODUCT	V-cut whole ham (with foot and without foot). All de-boned modes (except in ¼ ham portions). Partially de-boned. Sliced.
CONTROL SYSTEM	Product certification by an entity with EN-45011 accreditation. CONSORCIO periodical process audit at each production plant. Final product inspection, PIECE BY PIECE .
NUMBER OF CONTROLLED PIECES FOR EXPORT	Annual estimate of 625.000.



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CONSORCIO DEL JAMÓN SERRANO ESPAÑOL
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HAM IS GIVEN A BRAND WITH THE "S" LOGO OF THE CONSORCIO DEL JAMÓN SERRANO ESPAÑOL, AND IT MUST ALWAYS HAVE A NUMBERED CONTROL LABEL, WHICH ARE THE GUARANTIES TRUSTED BY EVERY GOOD MERCHANT AND DEMANDING CONSUMER.