Redondo Iglesias

IBÉRICOS CEBO DE CAMPO



All our Cebo de Campo Ibérico products come from pigs born and raised outdoors in complete freedom. At an altitude of 1,200 meters, Sierra de Candelario's climate in Salamanca, alongside the traditional aging methods passed down through generations of the Redondo family for over a century, make our Ibérico products a true gastronomic treasure

INCLUDES ALSO: IBÉRICOS de CEBO



Since 1920

Our origins have shaped the history of Redondo Iglesias: a family business that began its journey in 1920 in the province of Salamanca. Time, craftsmanship and know-how are the base of our spirit that hasn't changed in 100 years.

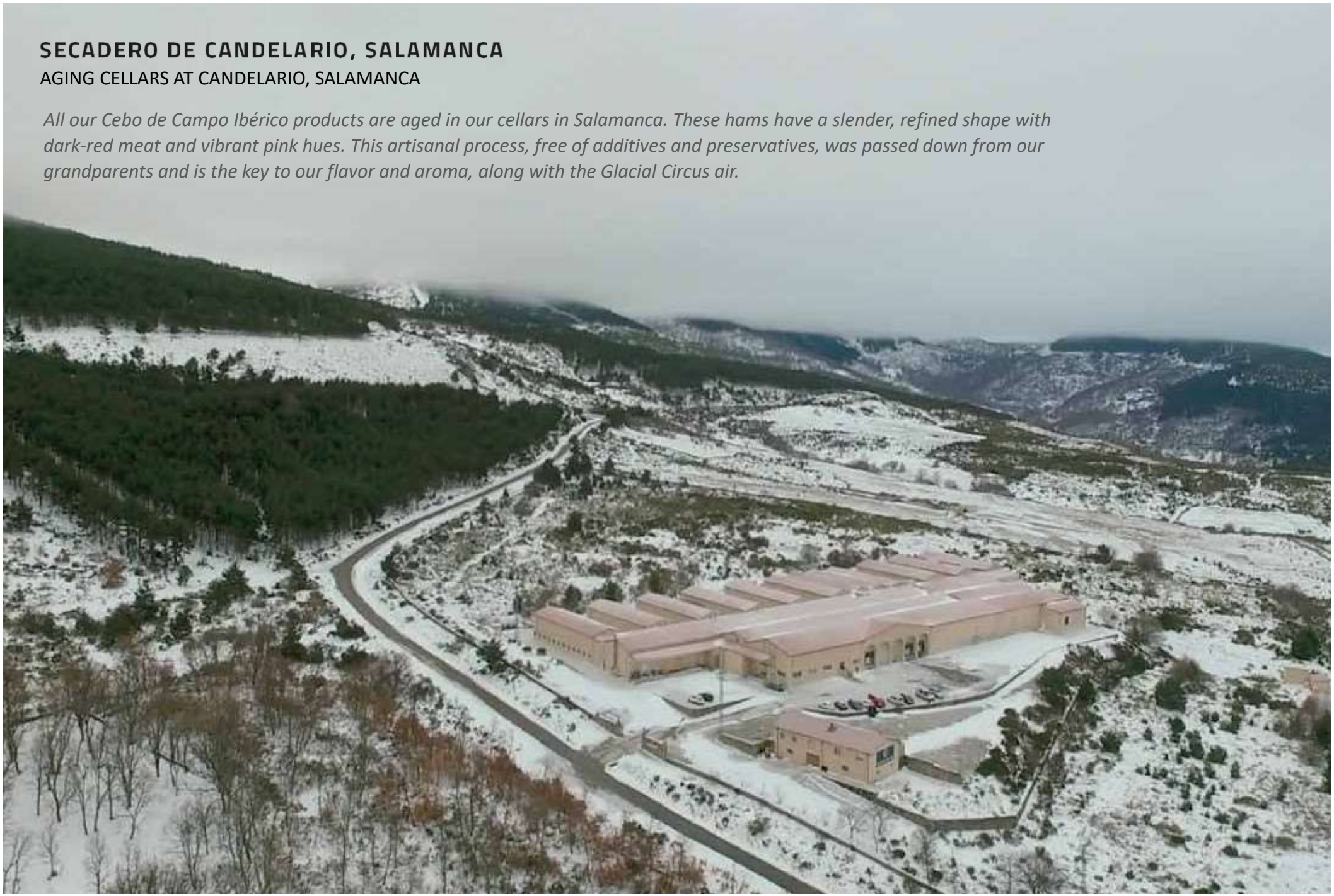
That is why all our Ibérico pigs are raised as they used to: in freedom, with a natural and balanced diet, and in the finest pastures. In our aging cellars, we also carry out an extended drying & natural process, just as it was done in the past, to ensure an optimal result.

Since 1920, many things have changed, but our essence and dedication to each and every one of our products remains the same.

SECADERO DE CANDELARIO, SALAMANCA

AGING CELLARS AT CANDELARIO, SALAMANCA

All our Cebo de Campo Ibérico products are aged in our cellars in Salamanca. These hams have a slender, refined shape with dark-red meat and vibrant pink hues. This artisanal process, free of additives and preservatives, was passed down from our grandparents and is the key to our flavor and aroma, along with the Glacial Circus air.





CEBO DE CAMPO HAM +30 months: bone in, boneless, debonned in 4 pieces & block

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Jamón de Cebo de Campo Ibérico 50% Raza Ibérica	*86000*	*De 7 a 9,5 kg*	*+ 32 meses*
Jamón de Cebo de Campo Ibérico 50% Raza Ibérica - Enfundado	*86010*		
Jamón de Cebo de Campo Ibérico 50% Raza Ibérica - Deshuesado	*86120*	*De 4 a 5,5 kg*	
Jamón de Cebo de Campo Ibérico 50% Raza Ibérica - Deshuesado troceado	*86220*		
Jamón de Cebo de Campo Ibério 50% Raza Ibérica - Deshuesado Block	*86520*		



Cód. 86120



Cód. 86220



Cód. 86520



Cód. 86000



Cód. 86010



CEBO DE CAMPO SHOULDER + 18 months: bone in, boneless, debonned in 4 pieces & block

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Paleta de Cebo de Campo Ibérica 50% Raza Ibérica	*87000*	*De 4 a 6 kg*	*+ 20 meses*
Paleta de Cebo de Campo Ibérica 50% Raza Ibérica - Enfundada	*87010*		
Paleta de Cebo de Campo Ibérica 50% Raza Ibérica - Deshuesada	*87820*	*De 2,2 a 3 kg*	
Paleta de Cebo de Campo Ibérica 50% Raza Ibérica - Deshuesada Block	*87520*		



Cód. 87520



Cód. 87820



Cód. 87000



Cód. 87010



CEBO DE CAMPO LOIN: full or half pieces

DESCRIPTION	CODE	WEIGHT
Lomo de Cebo de Campo Ibérico 50% Raza Ibérica - Pieza entera	*35000*	*De 1,1 a 1,5 kg*
Lomo de Cebo de Campo Ibérico 50% Raza Ibérica - Media pieza	*35400*	*De 0,5 a 0,75 kg*



Cód. 35400



Cód. 35000



CEBO DE CAMPO IBÉRICO SLICED

HAM

LINE	CODE	WEIGHT
Fresh	*711023*	*80 g*
Basic	*701020*	*100 g*
Maxi	*721008*	*120 g*
Hand sliced	*760004*	*70 g*
Aperitivo	*703013*	*40 g*
Mini	*730020*	*75 g*

SHOULDER

LINE	CODE	WEIGHT
Fresh	*712123*	*80 g*
Basic	*702120*	*100 g*
Maxi	*722108*	*120 g*
Horeca	*702122*	*500 g*
Aperitivo	*703007*	*40 g*
Mini	*730021*	*75 g*
Pack Gourmet Mini	*730402*	*4 x 75 g*

SIN ALÉRGENOS · ALLERGEN FREE · SANS ALLERGÈNES

SIN GLUTEN · GLUTEN FREE · SANS GLUTEN

SIN LACTOSA · LACTOSE FREE · SANS LACTOSE

INTERNATIONAL TASTE INSTITUTE 2022 BRUSSELS SUPERIOR TASTE AWARD ★★★



Cód. 760004



Cód. 721008



Cód. 730402



Cód. 701020



Cód. 730021



LOIN

LINE	CODE	WEIGHT
Fresh	*719220*	*100 g*
Basic	*703000*	*100 g*
Apéritivo	*703006*	*40 g*
Maxi	*729208*	*120 g*

CHORIZO

LINE	CODE	WEIGHT
Fresh	*713420*	*100 g*
Basic	*703420*	*100 g*
Apéritivo	*703406*	*40 g*
Maxi	*723108*	*120 g*

SALCHICHÓN

LINE	CODE	WEIGHT
Fresh	*713520*	*100 g*
Basic	*703520*	*100 g*
Apéritivo	*703506*	*40 g*
Maxi	*723208*	*120 g*

IBERICO ASSORTENT

Surtido Ibérico	*717028*	*120 g*



Cód. 703007



Cód. 717028



Cód. 712103



Cód. 729208



Cód. 713420



Cód. 713520



CEBO IBÉRICO HAM & SHOULDER: bone in, boneless, debonned in 4 pieces & block

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Jamón de Cebo de Ibérico 50% Raza Ibérica	*88000*	*De 7 a 9,5 kg*	*+ 32 meses*
Jamón de Cebo de Ibérico 50% Raza Ibérica - Enfundado	*88010*		
Jamón de Cebo Ibérico 50% Raza Ibérica - Deshuesado	*88120*	*De 4 a 5,5 kg*	
Paleta de Cebo Ibérica 50% Raza Ibérica	*89000*	*De 4 a 6,5 kg*	*+ 20 meses*
Paleta de Cebo Ibérica 50% Raza Ibérica - Enfundada	*89010*		
Paleta de Cebo Ibérico 50% Raza Ibérica - Deshuesada	*89820*	*De 2,2 a 3 kg*	
Paleta de Cebo Ibérico 50% Raza Ibérica - Block	*88520*		



Cód. 730026



Cód. 712520



Cód. 88010

CEBO IBÉRICO SLICED

LINE	CODE	WEIGHT
Fresh (Paleta)	*712520*	*100 g*
Mini (Jamón)	*730025*	*75 g*
Mini (Paleta)	*730026*	*75 g*



Cód. 88520

SIN ALÉRGENOS · SANS ALLERGÈNES · ALLERGEN FREE

SIN GLUTEN · SANS GLUTEN · GLUTEN FREE

SIN LACTOSA · SANS LACTOSE · LACTOSE FREE

Redondo Iglesias

Maestros jamoneros desde 1920

PLANTA DE IBÉRICOS

Paraje Los Llanos, 3
37770 Candelario • (SALAMANCA)

SEDE CENTRAL

Avgda. Reial Monestir Santa Maria de Poblet, 68
46930 Quart de Poblet • (Valencia) ESPAÑA
T. +34 961 532 880

PLANTA DE SERRANOS

Ctra. Madrid • Valencia, 132
46300 Utiel • (Valencia)