



Farcedo

*Good for you and yours*



# Who we are

We are the second generation that carries with much **enthusiasm** and **creativity** a family-run business that has been making fresh coldcuts, ham, picnic hams and other quality meat products for over 65 years. We take pride in combining time-tested artesanal methods with cutting-edge technology to offer healthy products for the entire family.

# What characterizes us

- Quality
- Tradition
- Flexibility





# About us

We work hard to offer our clients products that form the cornerstone of the Mediterranean diet, all of which are made with natural ingredients rich in fatty acids that help to control cholesterol and prevent cardiovascular disease.

Farcedo's products also contain vitamin E, an important antioxidant that slows aging, vitamins B1, B6, and B12 as well as folic acid, which may be key in maintaining a healthy nervous system. At Farcedo we care about your health and the health of your family.

We strive to combine traditional and natural handcraft techniques with an investment in the latest cutting-edge technology in food safety. As such, our products undergo exhaustive veterinary exams, PH and acid controls whose result is a healthy product that is 100% natural and safe in addition to possessing Food Safety Certificate ISO 22000.

**Momentum is a trademark of Farcedo to commercialize its gourmets selection products.**



# Where we are





# Work philosophy

In Farcedo we select the best autochthonous cattle of the region bred in montanera, wooded meadows of oaks, cork oaks and stubble, the most natural and fundamental habitat for our won. This careful selection is the basis of quality of our products.

We combine the manufacture of a handmade product with the bet in investment in cutting-edge technology in food safety.

So our products are subject to exhaustive control veterinary and traceability.



**Brands:**

Gama general/Basic products



Productos Selección/ Selection Products



Marca Blanca/ Private Label

Actualmente trabajamos con:  
We already work with:  
Wir arbeiten mit:  
Nous travaillons déjà avec:

España/Spain  
China - Hong Kong  
Portugal  
Alemania/Germany  
Austria  
Suiza/Switzerland

Carrefour



Alcampo



EL ARBOL



**SIAL Shanghai**



Equipo de Farcedo con S.A.R. el Príncipe de Asturias  
Farcedo's Team with S.A.R. Prince of Asturias

**CISMEF Cantón**



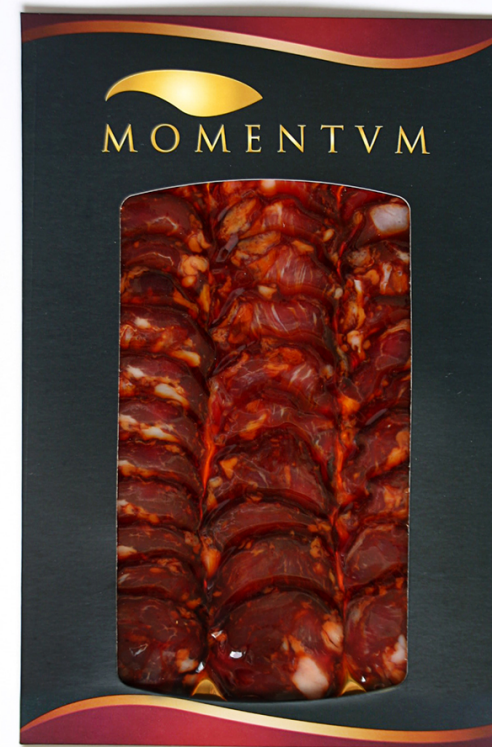
Equipo de Farcedo con Miguel Sebastián, ministro de Industria, Turismo y Comercio/  
Farcedo team with Miguel Sebastian, Minister of Industry, Tourism and Trade.



# Products

## CHORIZO · ORIGINAL TASTE

Traditional sausage of Extremadura made with meats lean white or Iberian pork (depending on its quality), paprika From La Vera, common salt and garlic. Mature in natural dryers up to that reaches its optimum point of healing.



# Products





# Products

## HAM

Iberian ham is classified according to the amount of acorns that the animal consumed during over the course of its lifetime. The classification of each type of ham can be seen on the product's tag. All our Iberian hams have a red tag tied to the leg as a guarantee of their quality.

IBERIAN CAMPO HAM (18 MONTHS)

IBERIAN RECEBO HAM (24 MONTHS)

IBERIAN ACORN HAM (36 MONTHS)

## CURED HAM AND SERRANO HAM

Cured ham and Serrano ham come from white pigs, not Iberian pigs. Cured ham has been cured for 7 to 9 months. Serrano ham has been cured for 9 to 18 months.

There are three types of Serrano ham classified according to curing time:

- \*bodega: cured for 9 to 12 months
- \*reserva: cured for 12 to 15 months, and
- \*gran reserva: cured for more than 15 months.

Formats:

Whole piece

Boneless, processed, polished, and vacuum packed.

100 gr vacuum package of sliced ham.



## Awards and honours

Our patatera morcilla or Chorizo mild taste received in 2016 the **"iTQi Award for Superior Taste"** The "iTQi Award for Superior Taste" is the only seal of quality in flavor awarded by opinion leaders, Chefs and Sommeliers with Michelin stars.

The members of the iTQi Jury, from 17 different countries, are part of the most prestigious culinary associations in Europe, such as the Maîtres Cuisiniers de France, the Académie Culinaire de France, the Academy of Culinary Arts, Euro-Toques, the Federazione Italiana Cuochi, the Nordic Chefs Association, the Federation of Spanish Chefs (Facyre), the World Master Chefs Society and the Verband der Köche Deutschlands.





