

Quality Ibérico pork

THE FINEST IBÉRICO PORK
FROM AROUND THE GLOBE



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**FN
GLOBAL
MEAT**



Welcome to our world of Ibérico pork

IBÉRICO PORK, 100% SPANISH TRADICION

FN Global Meat imports a complete assortment of Ibérico pork cuts from Spain.

World famous for its Pata Negra ham, this meat is strongly marbled due to the type of pig breed, lifestyle and diet. It just couldn't get any more Spanish!

SUPERIOR TASTE

As a result of roaming freely outside, in combination with their feeding habits, the meat of Ibérico pork has some special qualities. One of them is that the animals have not been exposed to factors such as stress. Another one is the intramuscular fat structure in the meat. This fat gives the meat the authentic and magnificent taste.

CONTROLLED QUALITY

The success and quality of Ibérico pork comes forth from integrated cooperations between farmers and producers. All farmers respect the high standard of "Premium Ibérico Quality" in terms of the Iberian breed, rearing, life, weight and feeding. The breeding of Iberian pigs is controlled by diverse organizations and is set by Spanish law. In that way customers are also guaranteed of controlled quality of the meat.

OUR PARTNERS

FN Global Meat is proud to work together with the best Spanish producers and is privileged to offer exclusive brands.

This enables us to offer the best Ibérico pork cuts the whole year round in both fresh and frozen cuts for foodservice and retail.



100% Spanish tradicion, premium Ibérico quality

ASSORTMENT

- Loin bone-in, with tenderloin
- Frenched Rack 10-ribs
- Frenched Rack 5-ribs
- Striploin boneless, best end
- Tenderloin chain off
- Neck/Collar
- Secreto
- Presa
- Pluma
- Belly boneless/Panceta
- Loin spareribs
- Belly spareribs
- Rib fingers long
- Rib fingers short
- Cheeks





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