

# Differences between the cured european hams

CONSORCIO DEL JAMÓN SERRANO ESPAÑOL

## The Consorcio's Serrano ham is the only one offering the additional guarantee of quality

The Consorcio del Jamón Serrano Español is an association that gathered the main producers-exporters of "Serrano" ham in Spain since 1990.

Quality is the fundamental principle.

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 guarantees trusted by every good merchant and demanding consumer.

As well the auditing implant by the Consorcio implies, between other controls, the inspections piece by piece of the hams. The quality inspectors, in order to obtain a high quality product, considered different parameters as the touch, the sight and the smell in order to select the best hams, which will have the Consorcio seal.

## And furthermore, the quality control, also protect other factors:

- The raw material must be Spanish (only from pigs born, raised and slaughtered in Spain).
- It must have been cured for a minimum of 9 months (average 12 months).
- It must be covered by at least 1 centimetre of fat (a fundamental factor in the ham's appearance and aroma).
- It must have reached 34% shrinkage from the fresh ham weight.
- It must have passed an individual sensorial inspection (piece by piece).
- It must have been made by a company that has passed the quality audits which are constantly carried out by the CONSORCIO.



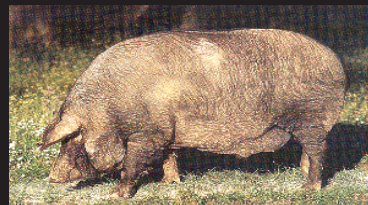
## DIFFERENT CURED HAMS ORIGINALLY FROM SPAIN

In Spain, regarding the racial origin of the pig, there are two different kinds of cured hams:

### HAM FROM WHITE PIGS



### HAM FROM IBERIAN PIGS



PRODUCTION	
87%	13%
PIG BREED	
Duroc, Pietrain, Landrace or Large White	The Iberian Pig
PIG FEED	
Mainly cereals	Mainly cereals, acorns, grass and general pastureland
CURING THE HAM	
From 7 to 24 months	From 14 to 36 months
THE NAME	
Cured ham – Serrano ham – Consorcio-Serrano ham	Iberico ham

## THE MAIN DIFFERENCES BETWEEN EUROPEAN HAMS

<span style="color: red;">■</span> <span style="color: white;">■</span> <span style="color: green;">■</span> PARMA	<span style="color: red;">■</span> <span style="color: yellow;">■</span> <span style="color: red;">■</span> CONSORCIO	<span style="color: red;">■</span> <span style="color: white;">■</span> <span style="color: blue;">■</span> BAYONNE
ORIGINALLY		
Italy	Spain	France
SALTING PROCESS		
From 20 to 30 days	From 6 to 15 days	From 20 to 30 days
CURING		
12 months	From 9 to 24 months	From 7 to 10 months
EUROPEAN CERTIFICATION		
D.O.P.	T.G.S.	I.G.P.
PIECE WEIGHT (WITH BONE)		
From 7.5 to 8.5 kg	From 5 to 7.5 kg	From 8.5 to 10.5 kg
TEXTURE		
Soft	Consistent	Soft
COLOUR		
Pink	Red-purple	Pink-red
FLAVOUR		
Soft	Intense	Soft



## HOW DO WE RECOGNIZE THE CONSORCIO'S SERRANO-HAM?

OTHERS TSG SERRANO HAM	CONSORCIO SERRANO HAM (TSG)
ORIGIN OF THE DESIGNATION	
Traditional and historic character.	Traditional and historic character, with a private quality label.
REGULATION OF REFERENCE	
Community Regulation 509/06.	- Community Regulation 509/06 - Private quality regulation (last modification 31/05/02).
QUALITY LABEL	
Generic community label "T.S.G." (label which accompanies the product).	- Generic community label "T.S.G." (label which accompanies the product). - Skin brand on end product plus control label.
REACH OF THE LEGAL PROTECTION	
E.U.	In all EU and like a register brand in most of third countries.
SOURCE OF THE RAW MATERIAL (FRESH/FROZEN HAM)	
Unspecified (presumed as valid for any origin).	Only Spain.
PROCESS PLACE	
E.U.	Spain.
MINIMUM CURING TIME	
30 weeks (210 days).	36 weeks demonstrated by periodical inspections (252 days, 48 weeks average demonstrated).
MINIMUM SHRINKAGE (FROM FRESH WEIGHT)	
33 %	34 %
MATURING SEAL	
M.A.P.A. seal, for the ones produced in Spain (Last modification. 16/7/92; BOE 28/7/92).	M.A.P.A. seal (Last modification. 16/7/92; BOE 28/7/92), controlled by periodical inspections.
FAT CONTENT (FAT THICKNESS WHERE THE THICK FLANK AND TIP MEET)	
Minimum 0.8 cm.	Minimum 1 cm.
LEGISLATION ON PRESERVATIVES	
Permitted for all products covered by EU directive 95/2. (to the relevant limits in the finished product).	Only E-250, E-252 and E-300 are permitted (within the limits set by EU directive 95/2).
FINAL PRODUCT PRESENTATION	
All valid (in bone and without bone hams).	Bone hams "v" cut. All deboned formats (except 1/4 portions). Semi-deboned. Sliced.
CONTROL SYSTEM	
Product certification by an accredited organism in-45011.	- Product certification by an accredited organism in-45011. - CONSORCIO audit process in each production factory every 3 years. - Final inspection of the product, PIECE BY PIECE.
NUMBER OF CONTROLLED PIECES FOR THE EXPORT	
Unspecified.	597.514 (2007).
SECTORIAL IMPORTANCE	
Unspecified.	25% of the total Spain exports are with Consorcio label. 16 associate companies (all of them in the export market). 75% of the total Spanish export.