



Interporc
Spain



Spanish
Pork

PORK



Typical breeds used in the production of Spanish white pigs

The breeds that are most frequently raised on intensive pig farms in Spain are shown below. Many of these farms specialise in maintaining pure breeds.

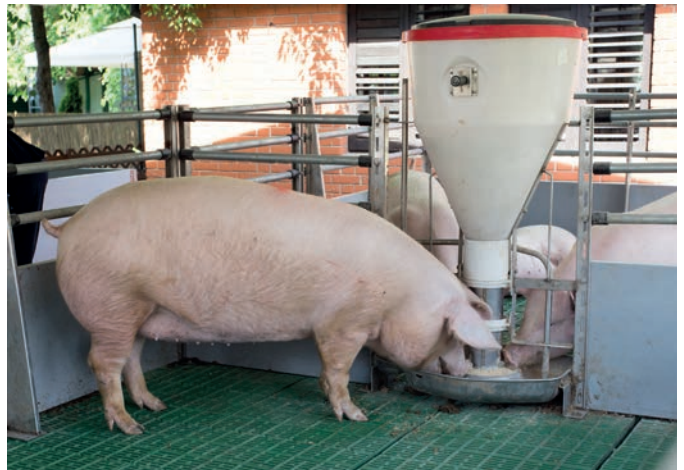
Large-White

This is one of the most numerous of all pig breeds, and is known for its precociality, hardiness and prolificacy. They are large, broad animals that are white in colour, with erect ears and a slightly dished face.



Landrace

A breed of Danish origin, characterised by its uniformity. The animals have long bodies with deep sides extending from the hindquarters to the head. The Landrace has a higher feed to gain ratio and a superior quality carcass compared to other breeds.



Pietrain

This breed is characterised by its stocky build, quite broad along the back, making it ideal for meat production. It is white with black spots.



Duroc-Jersey

Reddish in colour, this American breed of hogs withstands high temperatures and harder conditions.



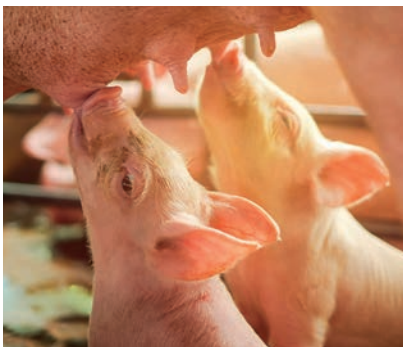
Pig production in Spain

Spanish pig production is considered to be one of the most advanced and automated production systems of its type in the world. Not surprisingly, Spain is one of the top producers of pork on the planet. This achievement is supported by the ongoing refinement of farming practices and the professionalisation of the sector through training programmes for livestock operators and the incorporation of an integrated production system in many establishments.

Spanish Royal Decree 306/2020 establishing basic regulations for the planning and operation of commercial pig farms includes important improvements in animal health, animal welfare and farm biosecurity measures; new requirements regarding environmental impact that will result in a reduction of greenhouse gas and other emissions; and introduces the on-site veterinarian, who is responsible for advising the farm owner on health-related issues. This new regulation addresses the primary challenges of the sector, which will define to a large extent the competitiveness of the sector in foreign markets and in relation to society.



The basic stages of pig production



Breeding/mating: gilts and sows are introduced to boars, with the aim of producing weaned suckling pigs. The piglets remain in this phase until they are 18-24 days old, when they are moved to the next phase. The gestation area and birthing sheds are part of this phase.



Weaning: this is a transition phase during which weaned animals are moved to weaner facilities until they reach 20-30 kg.



Growing/finishing: pigs are fattened until they are transported to the abattoir.

Feeding

Feeding is one of the most important stages of livestock breeding, and is essential for obtaining the highest yield and optimum conditions for processing.

In recent decades, feeding methods have been transformed from the traditional domestic husbandry practices of feeding animals directly with grains or corn to automated methods based on compound feed produced from a mix of different grains and nutrients, ensuring that the pigs are fed a balanced diet that includes the required proportion of carbohydrates, protein, vitamins, etc.

There are a large number of feed plants in Spain that produce specific feeds for livestock depending on the stage of the animal's life cycle and its needs: breeding and lactating gilts and sows, boars, suckling pigs, animals in the growing/finishing stage, etc. In 2019 alone Spain produced 26.25 million tonnes of feed, of which 11.05 million tonnes were formulated for the pig livestock sector.

Each stage of an animal's life cycle requires a specific type of feed. Gestating sows do not receive the same feed as growing pigs or suckling pigs that are nearing the weaning stage.

Enormous strides have been made in recent decades due to the increased automation of the sector and new legislation affecting the livestock industry. One of these new developments relates directly to the day-to-day of pig farms, which have recently incorporated new automated feeding systems. This results in optimum feed consumption that is specially adapted to each animal depending on its nutritional and health needs. It also contributes to greater efficiency in the feed to gain ratio and higher animal weight.



Sustainability as a basic tenet of production in the white pig sector

The white pig sector in Spain is an international measure of quality and sustainability. Livestock operations have become increasingly professionalised in recent decades as a result of sector growth, and today's establishments are among the most modern and innovative worldwide. The sector focuses on animal health and welfare, and strives to reduce the environmental impact of livestock practices. It also complies fully with the European production model, implemented in 2013, which is the strictest and most comprehensive in the world in the areas of environmental protection and animal health and welfare.

The Spanish white pig sector is an international benchmark in the area of animal welfare due to the official legislation required of the sector, which states that animals must be healthy and properly fed, must be protected from negative stimuli such as fear or stress, and must be able to have and express conducts typical of their species.

The European production model is based on the strictest rules worldwide, but the commitment of the Spanish sector extends further, establishing even more rigorous legislation and guidance.

An example is the "COMPROMISO BIENESTAR CERTIFICADO" (CERTIFIED COMMITMENT TO ANIMAL WELFARE) label, which seeks to guarantee good practices in animal health and welfare, biosecurity, handling, and traceability throughout the entire white pig value chain. This ensures that when selecting a product, the consumer has the full guarantee that it has been produced and prepared in compliance with the highest quality standards. In addition to compliance with Community legislation on animal welfare, the Spanish white pig sector fulfils the INTERPORC ANIMAL WELFARE SPAIN (IAWS) Technical Regulation on Animal Welfare and Biosecurity. This regulation was drawn up in collaboration with sector companies, licensing agencies and government administration. It has also been assessed and backed by an independent scientific committee constituted by leading specialists in animal welfare, and has been tested and validated by animal defence and protection agencies.

The IAWS Regulation covers aspects such as the transport of livestock, reception and holding in the abattoir, and a full assessment of each animal. It also addresses such important and relevant issues as environmental impact, animal health and biosecurity, traceability, the use and control of antibiotics, inclusion in organic or other specific type of production, among others.

All certified farms must likewise show their participation in the National Action Plan for Combating Antimicrobial Resistance

(PRAN) with the goal of reducing the risk and spread of antimicrobial resistance, thus diminishing the impact of this problem on public and animal health. The plan covers the entire animal life cycle, and includes inspections and audits on such aspects as feeding, cleaning and disinfection, accommodation, health, behaviour, handling, farm and animal inspections, inspections at the abattoir, and inspections throughout the production process, from gestation and weaning to fattening, transport, slaughter and processing. It also includes companies and industries that process and produce the final product, to ensure that all phases and stages of the process are considered. This requires a high degree of transparency and real traceability from all operators in the value chain, contributing to the creation of a dynamic control model.

When the product reaches the consumer, it will bear a unique Certified, Authorized Operator code (NOAC). The code includes the IAWS (Interporc Animal Welfare Spain) designation; the type of operator (G: farm; S: slaughterhouse; I: meat industry); a 3-digit operator number; and finally, the type of production system used. This seal indisputably provides all of the guarantees benefiting animal welfare. It has a robust scientific foundation, ensures compliance with the highest standards of animal welfare, provides for audits and inspections throughout the entire value chain, offers maximum transparency, and is a guarantee of control. This unique and groundbreaking initiative reflects the commitment of the Spanish livestock sector to guaranteeing animal welfare, an area in which our country is an international measure, with the most advanced regulations worldwide.



From farm to market: The path of Spanish pork

This section describes the typical meat production process in Spain, as well as the process of exporting Spanish pork. Modern technology in the meat industry and improved transportation make it possible for products to reach the market in a few days or weeks.



Animals are transported from farm to abattoir, where they are kept a short time in holding. Animal welfare standards are ensured throughout this process in compliance with EU requirements, one of the strictest standards in the world.



Animals are stunned prior to slaughter. After culling, the carcass is scalded, scraped, singed, and eviscerated. Following this process, the quality of the carcass is verified by official veterinary inspectors.



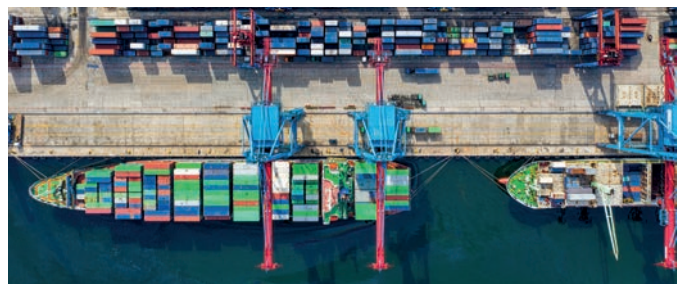
Carcasses are hung in chilled coolers that are maintained between 1 and 4 °C to avoid the onset of micro-organisms and to keep the meat fresh.



Cutting is done in chilled facilities, and in Spain this process is highly specialised and automated, depending on the type of cut and the destination of the product.



Packaging and preparation for shipment: once the meat has been cut, it is packaged or sliced, as per customer requirements. It is then chilled or frozen until ready for shipment.



The meat is transported under controlled temperatures, and can be shipped by lorry, train, plane or ship. Upon reaching its final destination, the product undergoes a health inspection, performed by the customs authorities of the country of destination.

Retail cuts of pork

1 Pork leg/ham

- Topside/Silverside/
Knuckle/Chump
- Hind Hock
- Trotters / Hind Feet
- Tail

2 Tenderloin

3 Loin

4 Rack

Bone In Loin

- Chops
- Backbone
- Collar
- Collar Chops

5 Jowl

6 Bacon/Lard

7 Belly

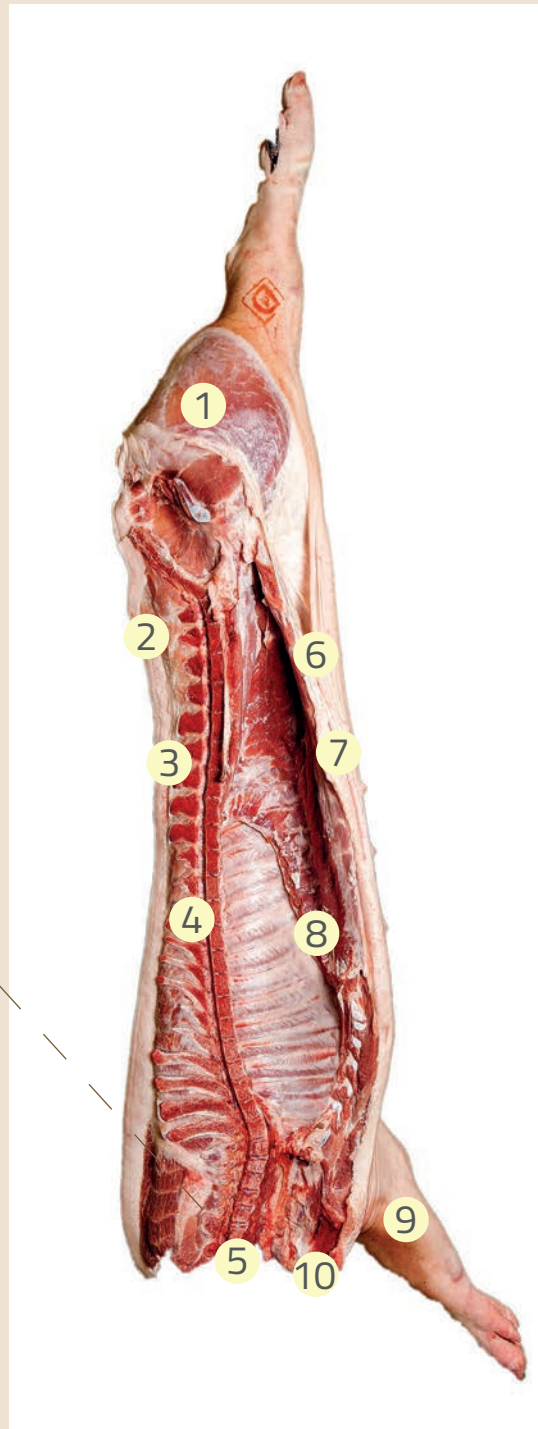
8 Ribs

9 Pork fore-end /Shoulder

- Shoulder
- Hock / Shank
- Front feet

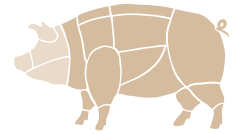
10 Head

- Mask
- Snout
- Ear
- Cheek



Carcass / half carcass

TARIC code: 02032110



Pig carcasses are obtained after slaughter, once the animal has been flayed, bled and eviscerated. Parts such as the tongue, hooves, genito-urinary organs, flare fat, kidneys and diaphragm are removed, and the animal is then presented whole, with the skin, head and legs intact. The trotters are generally removed at the carpo-metacarpal joint.

In Spain it is compulsory for carcasses to be graded. This is done by estimating lean meat content expressed as a percentage of carcass weight, under the letters SEUROP. Grading ranges from 60%, expressed by the letter S, to <40% for the letter P. The letter stamped on the carcass must measure at least 20 mm.

High volume abattoirs use automatic carcass grading systems and keep a daily log which records the identification of each individual carcass, the corresponding hot carcass weight and the estimated lean meat content or carcass grade, guaranteeing full traceability.

Half carcasses are obtained by splitting the carcass lengthwise using a saw. The head is left intact, attached to one of the two halves, and the slap mark is located on the skin of the hind knuckle or the leg.

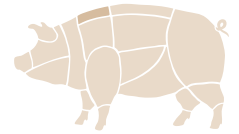
Product description

Traditionally, butchers bought carcasses and half carcasses directly from the abattoir, cutting the carcass in the butcher shop to obtain the different formats and presentations. Today, many abattoirs have their own cutting plants, where they butcher the carcass to order for butcher shops and meat processing industries.



Collar bone in

TARIC code: 02032911



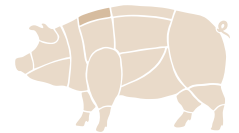
This cut is located at the fore-end of the animal, just above the shoulder. The meat comes from the shoulder blade of the animal. Bone-in shoulder steaks are not particularly attractive, but the meat is leaner and more fibrous, as it comes from highly developed muscles.

It is trimmed leaving a fine layer of fat, but contains very little gristle, and is ideal for grilling. It requires only a short cooking time, and the entire joint is often roasted.



Collar boneless

TARIC code: 02032911



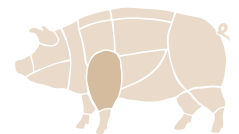
The cut is obtained from the same part of the animal as the previous cut, but the bone is removed. The meat is fattier than other parts of the animal, with a high percentage of collagen and connective tissue.

This makes it ideal for slow cooking or roasting, or for preparing dishes similar to pork cheeks. It can also be sliced and breaded, batter-fried, pan-seared, etc.



Fore-End, without jowl / Cut shoulder

TARIC code: 02032911



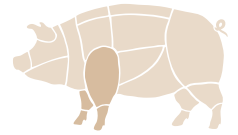
This cut comes from the fore-end of the animal. The shoulder and dewlap are removed for other uses, such as sausages, or to be sold fresh.

Once the joint has been deboned, it is used for stews and hotpots.



Shoulder "V" cut with front feet

TARIC code: 02032219



This is the foreleg of the animal, known as the shoulder. The meat is marbled and contains connective tissue, making it ideal for stewing or braising, or for roasting on the barbecue.

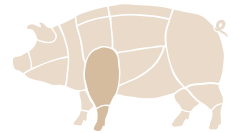
This cut is obtained by making a V-shaped cut using a meat skinner, and maintaining the heel.

It is one of the most common cuts of pork shoulder, and is used in particular by the ham industry for salting and curing.



Shoulder round cut

TARIC code: 02032219

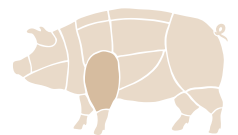


For this cut, the skin and fat of the fresh pork shoulder is trimmed more completely, leaving a higher percentage of lean meat.



Shoulder boneless rindless

TARIC code: 02032911



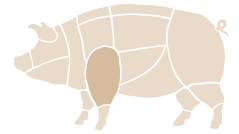
Most of the skin and fat is trimmed from the shoulder in a round cut. The joint is boned for easier access to the meat, and for easier cutting and slicing.

The meat is often sold for stewing, as well as for steaks for grilling or for use in sausages.



Shoulder bone in, rindless

TARIC code: 02032219

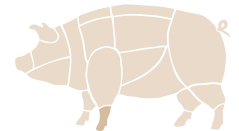


Similar to the previous cut. For this cut, all skin and surface fat is trimmed from the shoulder, leaving the bone intact.



Front hock

TARIC code: 02032911



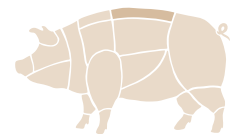
The front hock comes from the part of the shoulder that extends from the kneecap (patella) almost to the hoof. The weight of the cut may vary, depending on the size, and on whether or not it is sold skinless or with the skin on.

It has a strong flavour and aroma and a low fat content, so it is typically prepared roasted, or boiled with cabbage, German style. In countries like China, it is slow-cooked and served in dishes accompanied by different sauces.



Loin bone in

TARIC code: 02032913

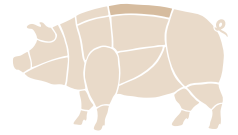


The pork loin is separated from the leg and the shoulder near the tenderloin muscles by a perpendicular cut just below the thoracic vertebrae, and from the belly by a straight cut that extends to the end of the chine.



Loin rind on

TARIC code: 02032911



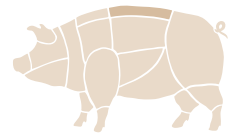
The loin is one of the most noble and leanest cuts of pork, and is obtained by excluding the bones from the rack and preserving the outer layer of skin and subcutaneous fat, also known as the rind.

This allows for a much juicier meat when roasting, for example.



Loin boneless chain on

TARIC code: 02032911

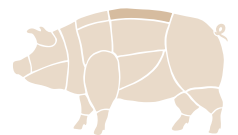


The loin can also be sold with the bone, subcutaneous fat and rind removed, while preserving the chain meat. This cut has a slight separation and is covered by a sheet of pearly white fibrous tissue called the aponeurosis. The meat is marbled, for a juicy texture, making it perfect for sale separately for pan-searing or grilling. It is also used in the preparation of broths for sauces, as a filling in pies and pasties, and for making sausages.



Loin boneless chain off

TARIC code: 02032911



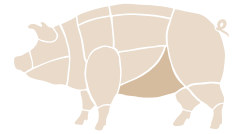
This is one of the cuts that is obtained from deboning the cutlets; the other is the tenderloin. The rack, subcutaneous fat, rind and chain meat are removed from the loin of the animal. The backbone is excluded, making a cut at the sixth vertebra. The blade end is more tender and juicier than the sirloin end.

This is a very lean cut of meat that is often sold as cutlets, but can also be roasted whole, or by halves.



Belly sheet ribbed rindless

TARIC code: 02032915



This is the outer side of the belly, and includes the thoracic and abdominal muscles. It is one of the most flavourful cuts of pork, offering a juicy meat and pleasant texture for the palate.

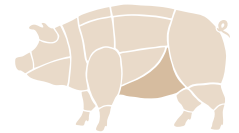
This fatty belly meat is generally sold as a square or rectangular slab.

It is highly versatile, and can be marinated, salted, smoked, fried, pan-seared, grilled, or chargrilled. It is also used as an ingredient in other meat products.



Belly sheet ribbed rind on

TARIC code: 02032915

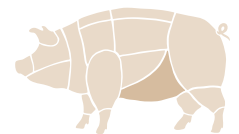


This is a square or rectangular slab of pork belly with the skin or rind on. It is often fried and used for making *torreznos* or *chicharrones* (fried pork rind, crackling, or scratchings).



Belly bone in rind on

TARIC code: 02032915

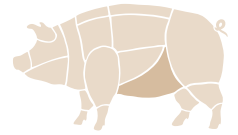


The bones near the ribs are left in, and the cut is sold with the skin or rind on, allowing for multiple uses.



Belly boneless

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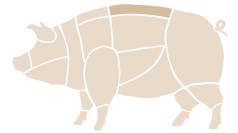


This cut is prepared for making bacon, one of the most well-known and popular meat products worldwide. The bones are excluded and the meat is then smoked, resulting in a product with a more intense flavour.



Tenderloin head on, chain on

TARIC code: 02032911



The tenderloin is a dense, cylindrical-shaped cut of meat that comes from the lumbar area, between the rib bones and the backbone, above the kidneys and below the loin. Each animal yields two tenderloins of approximately 300 gr each.

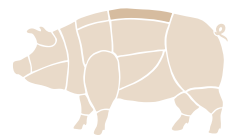
Once removed, the tenderloin is composed of various parts which include the head (or tender tips), the metro, the centre cut and the tender tail.

This is one of the choicest cuts of pork, and can be prepared in a variety of ways, including medallions, pan-seared, or in stews.



Tenderloin head off, chain on

TARIC code: 02032911

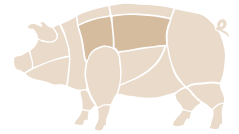


The head is excluded from this cut, which is obtained from the lumbar area of the animal. Head of tenderloin is sometimes sold separately, as it is a leaner meat that is ideal for braising or stewing.



Loin ribs

TARIC code: 02032913



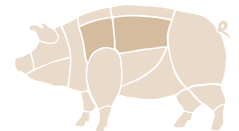
Also called “baby back ribs”, this cut is obtained from the upper portion of the back between the backbone and the ribs, and below the loin.

It is a meaty cut with extensive marbling and not much bone. It is used primarily in stews, and to add flavour to rice dishes.



Spare ribs

TARIC code: 02032913



Spare ribs come from the bony part of the breast, and are sometimes attached by the pleura and costal cartilage. Depending on how they are to be prepared, the ribs are often cut into two or three sections.

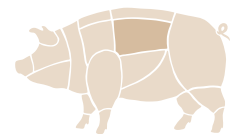
The meat is lean and gelatinous, for a juicy cut.

Spareribs can be baked, pan-seared, fried, or barbecued if tender. They are also used to add flavour to pasta, stews, soups and rice dishes, and can also be salted or marinated.



Riblet

TARIC code: 02032913

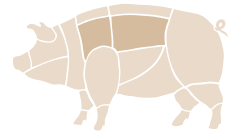


Riblets are short, meaty sections of rib located at the end of the loin, with dense costal cartilage, rather than bone.



Flat bones

TARIC code: 02032913

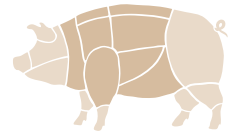


This is a thin, flat cut with round bones that is obtained from the sides of the backbone, behind the posterior ribs. The "buttons" are small bulges that are attached to the vertebral column.



Pork middles without head and tenderloin

TARIC code: 020329

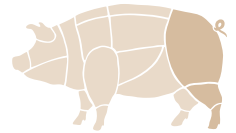


This is the body of the animal, including the ribs, belly, loin, etc., and excluding the tenderloin and head of tenderloin.



Round cut leg

TARIC code: 02032211



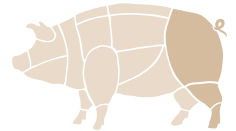
The hind leg of the animal. This is a prized cut of pork, and like pork shoulder and loin, it is used for preparation as cured ham. It can also be used for cooked meat products or as an ingredient in other products.

Popular retail cuts from the fresh ham include rump, thick flank, topside, silverside, eye round and knuckle.



Round cut leg without foot

TARIC code: 02032211

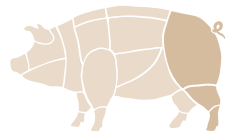


The hoof is excluded from the fresh hind leg, and may be sold separately. This format is used by the Spanish ham industry, and is also exported for retail cuts.



Rindless boneless leg

TARIC code: 02032955



The ham is skinned and deboned and the fat is trimmed, leaving a whole piece of meat that can be filleted, diced or used in sausages.



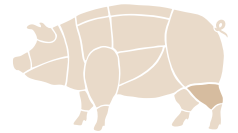
Bone in rind on hind hock

TARIC code: 02032959

This cut is obtained from the hindquarter (fresh ham), and extends from the rear hoof to the thigh.

It is generally sold with the rind on for roasting or chargrilling.

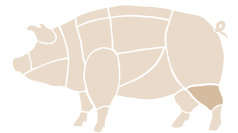
This cut has begun to be used in recent years in a range of ready-to-roast prepared dishes, increasing demand.



Boneless rind on hind hock

TARIC code: 02032959

Boneless rind on hock is generally used for stew meat.

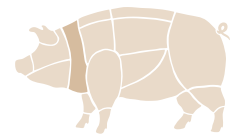


Collar trimming/piece

TARIC code: 02032955

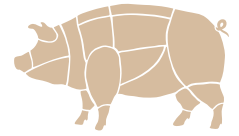
The collar trimming/piece is found on the bottom side of the pig's neck. It is primarily marbled fat with some lean meat.

It is often used as a fatty ingredient in sausages and pâtés. In some regions, it is salted or marinated for use in soups and stews.



30/70 Trimming/piece 50/50 Trimming/piece 70/30 Trimming/piece 80/20 Trimming/piece 90/10 Trimming/piece

TARIC code: 02032955



Pork trimmings/pieces are the scraps that remain from cutting other pieces. Depending on what part of the animal they come from, the trimmings/pieces can be higher or lower in fat, making the meat juicier and oilier. It can be used for stews, or as an ingredient in meat products.

Here, the first number refers to the meat content and the second to the fat content.

Occasionally, certain parts of pork cuts, such as boneless, skinless leg, are sold as trimmings/pieces. They are lower in fat, and therefore of higher quality.



30/70 Trimming/piece



50/50 Trimming/piece



70/30 Trimming/piece



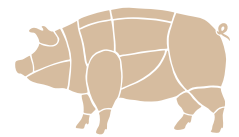
80/20 Trimming/piece



90/10 Trimming/piece

Membrane trimming/piece

TARIC code: 02032955



Connective tissue, generally white in colour, found between many of the cuts of pork. It is a conjunctival membrane covering the muscles, attaching them to other parts of the body.

It is often difficult to separate from the fat, and the two are generally sold together.

It can be used for minced meat, and the fat content makes it particularly juicy.







PORK PRODUCTS



A broad range of products made from white pork

Spain has a long tradition processing meat products, and white pork is an essential ingredient in a great many of them. The origin of these products was the need to preserve meat for longer periods of time, as well as a desire to offer different formats for a wider variety of serving options. There are countless historical and literary references to these products, and some, like dry-cured ham, have become a flagship product of Spanish cuisine.

Meat products in Spain are regulated by Royal Decree 474/2014, approving the quality standard for meat products.

There are two basic categories of meat products. On the one hand are products that are prepared from whole or cut pieces of fresh meat to which other ingredients, condiments and preservatives are added, and which do not undergo significant alteration to the muscle fibre during processing.

The other category includes meat products in which the raw material is more extensively processed, and the final product no longer resembles the original format of fresh meat. These include meat products that have undergone heat treatments or other processing techniques.

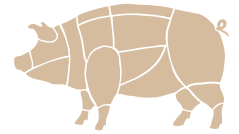
The two sub-categories are:

- **Heat-treated meat products**, which undergo heat treatment for partial or full protein adhesion.
- **Non-heat-treated meat products**, which do not undergo heat treatment, but rather are cured, aged, fermented, dry-cured, marinated, or otherwise processed. This gives each product its unique organoleptic properties.



Spanish chorizo

TARIC code: 16010091



Cured or fresh sausage prepared with lean pork and fat that has been coarsely or finely chopped. Salt and paprika are added, which gives the product its characteristic red colour, as well as other spices, condiments, ingredients and approved preservatives.

Once the mixture has been prepared, the sausages are stuffed in natural pork gut or artificial casing and the product is dry-aged and cured, and may also be fermented. Some regions also smoke the chorizo using oak or holm oak, giving it a characteristic flavour and aroma.



Product description

There are many ways of preparing chorizo, but all of them use pork from white pigs, pig fat and paprika as the distinguishing ingredient and main preservative.

The format differs depending on the region. Some are tied and hung for curing in a horseshoe shape typical of northern regions.

Others are tied off in shorter segments, for strings of sausages measuring 9-10 cm each. This format is typical for fresh chorizo, for use in stews and other dishes.

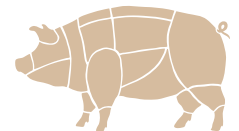
The coarseness of the mince is another distinguishing factor. Chorizo from Pamplona (Navarra), for example, is a thicker sausage with a finer mince.

Traditional products include chorizo from the Bierzo region and León, chorizo from Pamplona, chorizo from the regions of Galicia and Cantabria (Potes), chorizo riojano (PGI), and chorizo de Cantimpalos (PGI), among others.

Formats: whole sausage, half sausage, sliced.

Salchichón

TARIC code: 16010091



Cured sausage prepared with lean pork and pork fat, and the coarseness of the mince varies depending on the producer.

Black pepper is the characteristic ingredient of this sausage; other ingredients are salt, spices, condiments and approved preservatives.

Once the mixture has been prepared, the sausages are stuffed in natural pork gut or artificial casing and the product is dry-aged and cured, and may also be fermented. It may also be smoked, which provides a characteristic flavour and aroma.



Product description

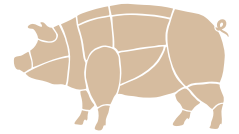
The sausage is firm and compact. It is available in various formats: *vela* (long and thin), *sarta* (horseshoe-shaped), string of sausages, etc., with different lengths, and a coarse outer texture. When sliced, the sausage presents a smooth, uniform texture without strong colouration, with clear differentiation between meat, belly fat and other fat. The characteristic flavour and aroma comes from the spices and condiments used, as well as from the curing process.

Traditional products include salchichón de Vic (PGI), salchichón from Málaga, *secallona*, *secalloneta*, salchichón from Aragon, and salami, among others.

Formats: whole sausage, half sausage, sliced.

Fuet

TARIC code: 16010091



Thin, dry-cured sausage, with a calibre between 20-40 mm, traditionally produced in the area of Catalonia, although it is now produced throughout the country.

It is prepared using a mince of lean pork and fat, salt, spices and approved preservatives. It does not require extended curing. The outer part of the casing may be white in colour, due to the presence of mould that aids in the ageing process.

Product description

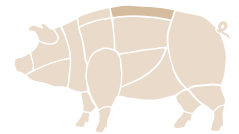
Fuet is enjoyed for its organoleptic qualities, and the flavour varies depending on the fermentation process and the spices that have been added.

It is known by other names depending on the region: *longaniza imperial*, *longaniza de Aragón*, *salchichonada*, etc.



Cured loin

TARIC code: 16010091



Cured loin is a meat product prepared from the spinal and semi-spinal muscles of the pig, as well as from the longissimus, lumbar and thoracic muscles, for a unique product that is virtually free of outer fat, aponeurosis and tendons. The sausage is then marinated, using salt and spices like paprika, giving it its characteristic flavour.

Once it has been stuffed into natural pork gut or artificial casing, it is dry-cured and aged.

This product can be prepared from whole cuts, or may include the corresponding bundles of muscle fibres, or fascicles.

Product description

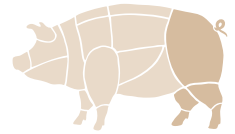
Dry-cured pork loin is firm and compact, cylindrical in shape or slightly flattened on two sides, at least 40 mm in diameter, and variable in length. The outer casing adheres tightly to the entire product surface, and may display bacterial adhesion typical of this type of product. When sliced, the product presents a smooth, uniform texture, is pinkish to red in colour, and presents no abnormal colouration. The muscle mass should also be single and uniform, with no additional muscle attached. It is known for its characteristic aroma, juicy meat and subtle texture.

Formats: whole sausage, half sausage, sliced.



Serrano ham cured bone in

TARIC code: 02101131 (bone in) / 02101981 (boneless/sliced)



Serrano ham is one of the most celebrated foods in Spain, and is a flagship of Spanish cuisine recognised around the world. It is a meat product that falls into the group of dry-aged and cured products, and is made from the meat of the white pig. The tradition associated with this product in Spain goes back centuries, and the earliest references to curing ham pre-date the 2nd century B.C. We also find ample mention of it in the literature of the Spanish Golden Age.

Today's production systems stem from traditional methods, and begin with the pig slaughter upon the arrival of cold weather, at the end or beginning of the year. The meat is then salted and left to rest throughout the rest of the year.

In the present day, this process is industrialised. Once the hind leg, or ham, has been removed from the white pig, it is trimmed at the cutting plant, and then sent to the drying plant. Here, it undergoes first the salting process, followed by the resting, or post-salting process. The hams are then placed in variable-temperature bins until the ripening-drying stage, during which the ham acquires its characteristic flavour and aroma through the action of biochemical, microbiological and enzymatic mechanisms. This, together with the qualities of the raw material, will define the typical organoleptic properties of this traditional product. Minimum curing time counting from the start of the salting stage is 210 days.

Serrano ham is prepared from white pig, with breeds such as Duroc, Pietrain, Landrace or Large White.



Product description

Production in Europe is regulated through the Jamón Serrano Traditional Speciality Guaranteed (TSG) quality scheme, created in 1992, and these hams are currently in the application process to be awarded the Protected Geographical Indication (PGI) label.

The quality scheme specifies the different properties and formats a product must have to be awarded the quality label. For jamón serrano, the fat should be glossy, oily, white to yellow in colour, and have a pleasant aroma and flavour. Meat colour when sliced should range from pink to purplish-red, with glossy fat, uniform in tone, and not dry on the outside surface. The flavour and aroma of the ham should be delicate, not overly salty, with a pleasant and characteristic aroma, and no anomalous smell or flavour.

Formats: Whole leg (with or without hoof, V-cut or round, with rind), boneless centre cut, portions or sliced (half leg, smaller pieces, blocks, small dice, slices).



Block of serrano ham



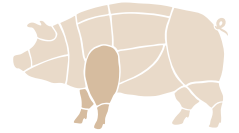
Dice/Small dice



Boneless serrano ham

Cured shoulder

TARIC code: 02101139 (bone in) / 02101981 (boneless/sliced)



Cured shoulder is obtained by dry-curing the front legs of white pig. The process is similar to that of jamón serrano, although the salting and curing stages are shortened due to the lesser weight of the shoulder. In addition to salt, other spices and condiments may be added. Cured pork shoulder also undergoes the stages of salting, washing, resting or post-salting, ripening and drying for the time required to give it its characteristic organoleptic properties.

Product description

The organoleptic properties are similar to those of cured ham, and depending on the time spent for preparation, the shoulder will be labelled with one of the following indications: Bodega (cured for a minimum of 5 months); Reserva (cured for a minimum of 7 months); and Gran Reserva (cured for a minimum of 9 months).

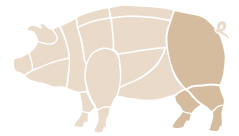
Pork shoulder is available in a wide variety of formats, although due to its smaller size as compared to the ham, it is typically sold whole, with or without the hoof. It can also be purchased boneless, in portions, slices, dice, etc., and new formats are created to adapt to changing consumer needs and tastes.

Formats: Whole leg (with or without hoof, V-cut or round, with rind), boneless centre cut, portions or sliced (half leg, smaller pieces, blocks, small dice, slices).



Cooked ham

TARIC code: 16024110



Cooked ham is included in the categories of sterilised and pasteurised meat products. It is prepared from whole, boned and trimmed fresh ham and shoulder, or from pieces thereof, where the bundles of muscle fibres are clearly visible. The meat is brined, massaged and rested, and then moulded into the desired format. It is then sterilised or pasteurised. The meat must be cooked long enough to ensure the adhesion of meat proteins, and packing must guarantee that the product will retain all of its properties under normal storage conditions.

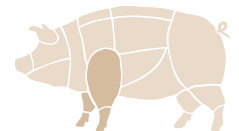
Product description

Depending on the heat treatment (sterilisation or pasteurisation), the finished product will be presented in different formats, either canned, in large formats for hand slicing at the meat counter, or sliced and packaged for supermarket shelves. The meat is generally pink in colour, dense, and with a high bind, with no added fat or thickeners.



Lacón

TARIC code: 16024110



Spain's equivalent of English gammon is called lacón. It is a dry-aged pork shoulder, and is produced from the whole front leg of the pig. The product is salted or cured, followed by a dry-ageing process that gives the meat its typical sensory characteristics. It must generally be kept chilled, and is cooked prior to consumption.

Product description

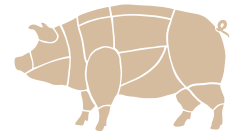
A raw, cured meat which, when thinly or thickly sliced, is firm in texture, mild in flavour, and pinkish in colour. It can be prepared in a variety of ways, including as a starter, or accompanied by vegetables. The traditional Galician speciality *lacón con grelos* (lacón with turnip greens) is served in this way, and is a highly nutritious and flavourful dish.

Lacón has been awarded the Protected Geographical Indication (PGI) label for production throughout the autonomous community of Galicia.



Blood sausage

TARIC code: 16010099



Known in Spain as *morcilla*, this blood sausage is included in the category of meat products that undergo incomplete heat treatment, specifically those made with blood, fat or offal. It may also be dry-cured. The main ingredient of this sausage is blood, combined with pork lard and spices and a mixture of onion, rice, potato or bread, as well as other ingredients that give the sausage its characteristic flavour.

Product description

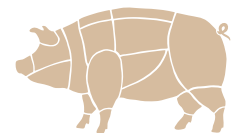
There are many varieties of *morcilla*, depending on the ingredients used. White pudding (*morcilla blanca*) is made with lean pork trimmings/pieces, pork belly and pig's tongue, egg, breadcrumbs, salt and other spices, stuffed in natural pork gut or artificial casing. Another variety is squash pudding (*morcilla de calabaza*), made with squash, and local adaptations such as *morcilla de Burgos*, which was recently awarded the PGI label.

There are many other popular varieties of *morcilla* in Spain: *morcilla patatera* from Extremadura, *morcilla del Bierzo* or León, *morcilla* from Aragón, Andalusia, Galicia, etc.



Mortadella

TARIC code: 16010099



Mortadella is a pasteurised meat product requiring refrigeration that has been heat-treated by cooking or similar. It can be applied to whole pieces, or to chopped or ground meats, which is the case of mortadella. It is a meat product made from bits of meat, typically pork, which are not anatomically identifiable, or from bits of meat and fat which have been hashed or minced to different degrees of coarseness, or which have been fully ground into a uniform paste which is then stuffed into casing or canned.

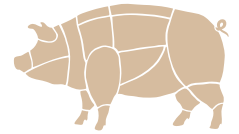
Product description

As with other meat products, the coarseness of the mince and the calibre of the final product determine the specific name the product receives. Different formats include Mortadella Bologna (PGI), mortadella from Córdoba, or Sicilian mortadella.



Chopped

TARIC code: 16024110



Luncheon meat or spam, known in Spain as *chôped* (from chopped pork), can be purchased in a variety of formats. Canned chopped is a sterilised product that does not require refrigeration, and has traditionally been sold in countries like the United States and Great Britain during and since World War II. It may also be pasteurised and stuffed in natural pork gut or artificial casings, generally cylindrical in shape, or sold pre-sliced. These formats require refrigeration.

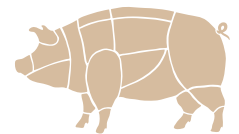
Product description

This is one of the most typical meat products for sandwich making, and the most popular format is pre-sliced.



Cabeza de jabalí (speciality cold meat)

TARIC code: 16010099



Cabeza de Jabalí is a terrine or meat jelly cold cut made with flesh from the head of the pig, cartilage and different types of fat, set in aspic. It is a pasteurised product that is pressed in moulds after cooking, and the ingredients are bound together by gelatine, or aspic. In some parts of Spain it is also known as *chicharrones*.

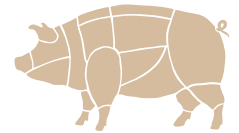
Product description

It is generally thinly sliced and served as an hors d'oeuvre or appetiser.



Longaniza

TARIC code: 16010091



Longaniza is a salted and cured sausage which falls into the category of dry-aged and cured products, allowing it to be stored at room temperature. It may also be lightly smoked.

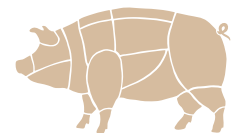
It is a long and thin cured sausage with a calibre of <40 mm, made with minced meat mixed with spices, condiments and preservatives and stuffed into natural pork gut or artificial casing.

Another format is fresh longaniza, which is the same product, but which has not undergone processing. This format is served fresh, and requires refrigeration.



Fresh sausage

TARIC code: 020319



Fresh sausages fall into the category of meat products that have not been heat treated. They require refrigeration, and must be cooked before serving.

It is a sausage prepared with seasoned bits of pork that is typical of the Balearic Islands and Catalonia. There are multiple varieties depending on the geographical region. A typical product of some regions is black botifarra, which contains boiled pork blood in the mixture and is similar to *morcilla*, or black pudding.

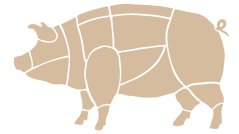
Fresh botifarras stuffed in large intestine casings are intended for immediate consumption, and are generally prepared fried or grilled. There are also botifarras that are much leaner and have been dried for several weeks, to be served raw as *fuet*.

It is the main ingredient of several traditional dishes, such as *butifarra con mongetes* (botifarra with white beans).



Botifarra / Fresh Sausage

TARIC code: 16010091



Botifarra belongs to the category of pasteurised meat products, which have been heat treated. It originated in Catalonia, but has a long tradition in different areas of the country. The variable cooking or scalding time gives way to different products. In some regions it is even dry-cured.

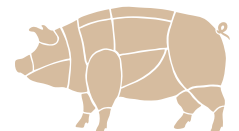
It is prepared with lean pork, fat or belly fat, salt, pepper and other spices.

Variations also depend on the calibre of the casing, and can include formats that are very similar to salchichón, known as *butifarrón*.



Sobrassada

TARIC code: 16010091



Sobrassada falls into the category of dry-aged and cured meat products. It is a meat paste prepared from finely ground bits of pork, fat and belly fat. It is seasoned with salt, spices and paprika, which gives it its characteristic red colouring.

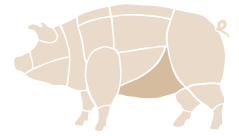
It is generally stuffed into natural pork casings, although today it is also sold in small tubs that require refrigeration.

Sobrassada de Mallorca has been awarded the PGI quality label, which protects the qualities of the product prepared to specification in the Balearic Islands.



Salted/smoked pork belly

TARIC code: 021012



Pork belly is the portion of pork meat attached to the ribs of the animal's forequarter. Once the bones have been excluded, a thick layer of fat marbled with meat remains.

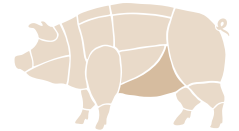
Pork belly can be salted, smoked or marinated. It can also be sliced or diced for use in stews and hotpots.

Fresh pork belly is salted and rested so that the salt penetrates the meat, and is included in the category of dry-aged and cured meat products.



Cured bacon

TARIC code: 021012



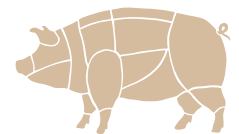
This is the same cut as that used for fresh pork belly, but in this format it is salted and undergoes a longer ageing process. It can be prepared in a variety of ways, including cooked, roasted, grilled or fried.

It often accompanies eggs at breakfast, and is a typical ingredient of fillings, omelettes, salads, pasta and fast food dishes.



Melted lard

TARIC code: 15011090



Rendered pork lard is obtained by rendering pork fat. The parts of the animal that are rendered include bone fat (properly cleaned), fat from detached skin, and fat from the head, ears, tail and other tissues.

Both the lard and the rendered fat are white in solid form, with a characteristic flavour and aroma.

Melted lard is often used for frying. It is also typical to consume as a breakfast or appetiser spread, particularly in Andalusia. A variant of this product is *manteca colorá*, (red lard), prepared with paprika and other spices.





Interporc
Spain



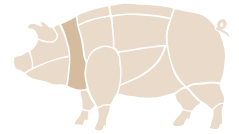
Spanish
Pork

PORK OFFAL and BY-PRODUCTS



Pork neck fat

TARIC code: 020910



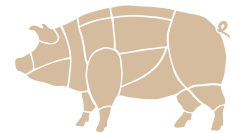
Neck fat includes a bit of lean meat, and the skin and the layers of fat around the pig's neck, near the area from where pork shoulder steaks are cut.

It is white to delicate pink in colour, and dense in texture. It is typically used as an ingredient in meat products.



Cutting fat

TARIC code: 020910

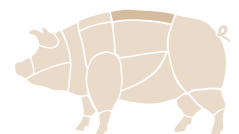


During the cutting process, skin, fat, etc. is trimmed from the carcass to produce the noble cuts. These trimmings/pieces can be used as ingredients for sausages and other products, or can be rendered for lard.



Pork back rind

TARIC code: 020910

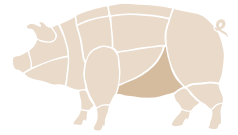


The pork back rind is obtained during the cutting and preparation of the fresh loin, and is similar in length to the loin.



Pork belly rind

TARIC code: 020910

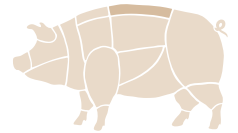


Pork belly rind is the rind or skin obtained during the cutting and preparation of the pork belly, located in the ventral area of the animal.



Back fat rindless

TARIC code: 020910

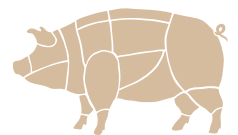


Fatback refers to the subcutaneous fat of the animal, excluding the skin, and is obtained from the dorso-lumbar region. It is white, or yellowish white in colour, and when fresh, presents a dense, oily texture.



Flare fat

TARIC code: 020910



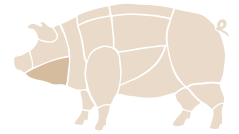
Flare fat is obtained during the cutting and trimming/piece process, and is trimmed both from the meat and the skin.

Most pig fat is used for human consumption, either directly or as an ingredient in meat products, although it is also used by the cosmetic industry and as an ingredient in chemical products.



Rind on jowl

TARIC code: 02064900



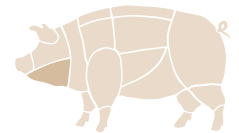
The jowl is located in the lower part of the neck, and comprises a combination of meat, connective tissue and fat. It has various uses, and can be prepared stewed or chargrilled, or used as an ingredient in meat products, galantines, etc.

Here it is shown with the skin on, making it ideal for fried dishes like crackling or scratchings.



Rindless jowl

TARIC code: 02064900

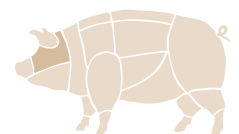


The jowl can also be sold with the skin removed, making it ideal for use as an ingredient in stews and prepared meat products.



Pork cheek

TARIC code: 02064900



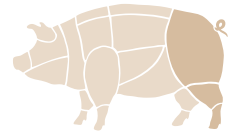
Pork cheeks weigh about 150 gr each, and correspond to the masseter muscle, or cheeks, with which the animal chews its food.

It is a soft, tender, lean cut of meat with a certain degree of marbling, making it a flavourful addition to stews and braised dishes.



Femur bones

TARIC code: 020329

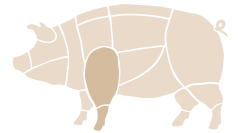


The femur is one of the bones from the hind leg of the animal. It is a large bone that may have a certain amount of meat and cartilage still attached, making it ideal for preparing soups and broths.



Humerus bones

TARIC code: 020329

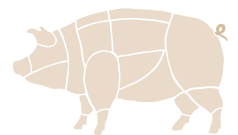


Separated from the cushion of the animal's front leg. It also preserves bits of meat and cartilage, and is perfect for flavouring soups and broths.



Tail bones

TARIC code: 020329

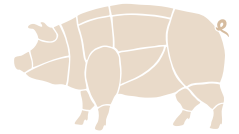


The tail bone of the pig includes meat and cartilage, making it a typical ingredient for stews and braised dishes.



Tails

TARIC code: 020329



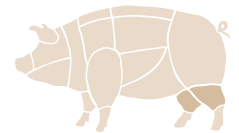
The whole pig tail, including the skin and tip of the tail, is widely used in some cuisines due to its meat and fat content, which make for a soft and tender morsel.

It can be salted, chopped and fried, or stewed.



Knee bones

TARIC code: 020329

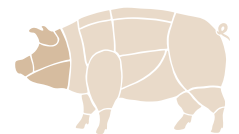


As with other bones of the animal, the knuckle retains a good portion of meat, skin and cartilage, making it ideal for preparing in stews and braised dishes.



Whole head

TARIC code: 020329

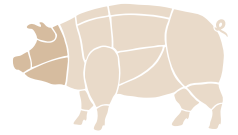


The head of the animal is removed from the half carcass before cutting, and is sold separately. Many parts of the head can be used, including ears, cheeks, face, tongue, brains... In some countries, the head is roasted whole.



Half head

TARIC code: 020329

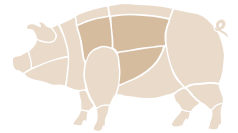


The head is sliced in half during cutting, and can remain attached to a half carcass.



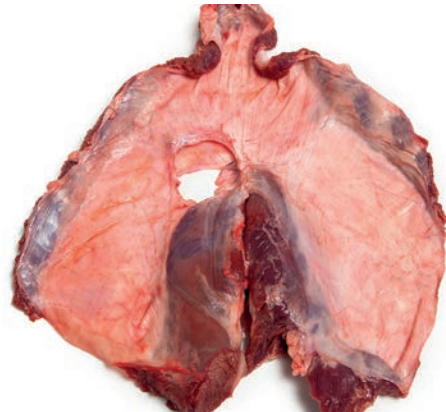
Diaphragm

TARIC code: 020329



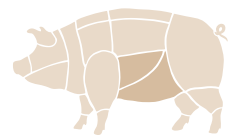
The diaphragm is a thin, concave, dome-shaped muscle covered by a membrane. It is located between the thorax and the abdominal cavity.

It can be sold with or without the membrane.



Liver

TARIC code: 02064100

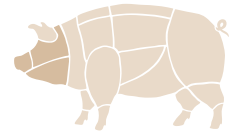


This is a pig by-product. It has a high nutritional content, and can be prepared in a variety of ways, including grilled. It is the main ingredient of some sausages, and is also used in pâtés.



Tongue

TARIC code: 02064900



The tongue comes from the head of the animal. It is used in some cuisines for soups and stews.

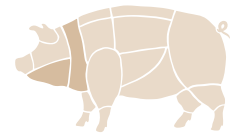
It must be boiled first to remove the skin, and it is sold whole or chopped and pre-packaged.

It also has industrial uses, and is an ingredient in head cheese and some sausages.



Trachea

TARIC code: 02064900

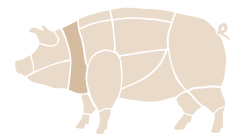


This is a tubular organ formed by rings of cartilage. It is part of the respiratory system, and extends from the larynx to the bronchial tubes. It is used in some countries in stews.



Esophagus

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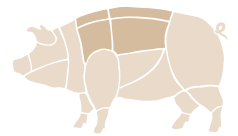


The esophagus, or gullet, is a muscular tube that transports food from the pharynx to the stomach. It used in some Asian dishes.



Rosary Bones

TARIC code: 020329

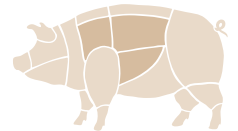


The bones that remain after removing the meat from the rib tails. It includes a narrow strip of flat ribs near the pig's spinal column.



Sternum Bone

TARIC code: 020329

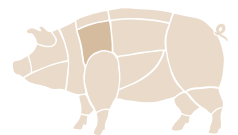


The sternum is the main bone of the thorax, to which the two sets of ribs are attached. It is sold with meat and fat still attached, making it ideal for the preparation of stews and hotpots.



Heart

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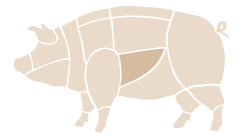


This is one of the choicest pieces of pork offal. It is a muscle which, when prepared properly, has a flavour and texture closer to that of lean meat than of offal. It is often chopped and fried with onions.



Kidney

TARIC code: 02064900



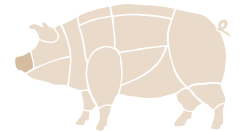
Located on either side of the spinal column. Due to their function in the body, the kidneys must be very carefully cleaned and filtered to remove all impurities.

They are highly nutritious, and are an ingredient in a range of dishes.



Snout

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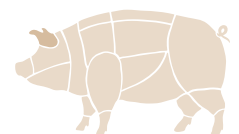


The pig's snout includes the nose and part of the face. It is often fried or grilled, and is also used as an ingredient in traditional dishes such as *fabada* (white beans).



Ears

TARIC code: 02064900

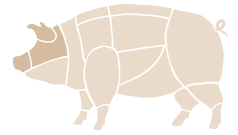


This part of the pig's head is in high demand. It is composed primarily of meat, fat and cartilage, providing a perfect ingredient for stewing, braising or pan-searing.



Mask

TARIC code: 020329

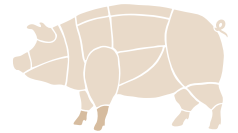


It is similar to the snout, but includes the skin of the entire head, including the ears. It has a very high fat and cartilage content, and is crunchy and flavourful when fried. It can be sold whole, or cut further to separate the ear, snout, etc.



Front feet

TARIC code: 02064900

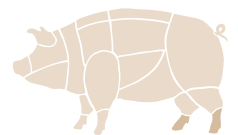


The front feet of the animal and are separated from the leg at the carpo-metacarpal joint during cutting. The feet are highly gelatinous from constant use and exercise, and are high in collagen and protein, and low in fat. They are also a source of vitamin B1. They are typically sold whole or sliced in half. They may also be boned for preparation in a variety of dishes, such as the traditional Spanish dish known as callos (tripe stew). They are also enjoyed chargrilled, stewed, and in salsa. In some regions, they are salted for use in cocido (chickpea stew) and potaje (vegetable stew).



Hind feet

TARIC code: 02064900



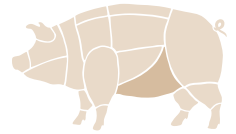
These are the feet that have been removed from the hind leg. Both front and hind trotters are carefully cleaned and treated before sale.

They have the same nutritional and culinary characteristics as front trotters.



Belly soft bone

TARIC code: 020329

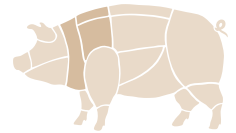


This strip of cartilage located near the bones of the pork belly can be excluded during cutting and preparation of the carcass. It is high in protein, and can be grilled or used as an ingredient in stews.



Neck bones

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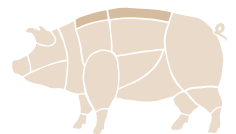


After cutting, a small amount of meat can still be found on the neck bone, close to the chuck. It is generally used in stews and sauces.



Back bone

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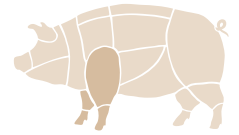


This is the spinal column of the pig, extending from the neck to the tail. These bones include meat and connective tissue that add flavour to a variety of dishes.



Moon bone

TARIC code: 020329



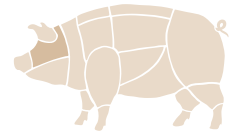
This is the cartilage that remains after deboning the pork shoulder for use as steaks, lean meat or sausage meat, and extends the use of the carcass.

It is also used in cosmetics, after completely eliminating all traces of meat and treating accordingly, or for gelatine for use in cooking.



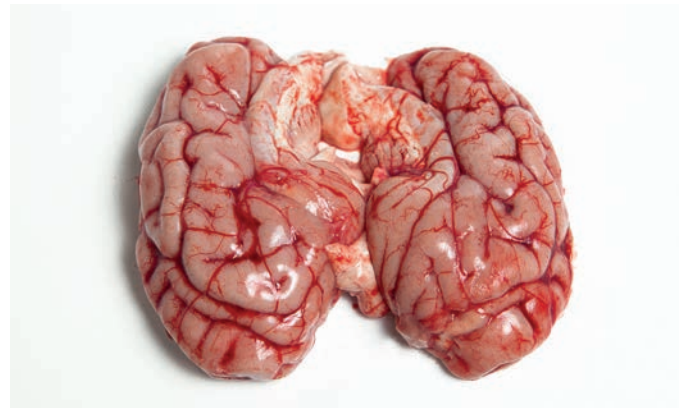
Brains

TARIC code: 02064900



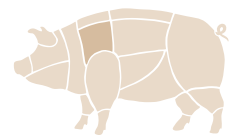
The brains are obtained when cutting the head, and undergo a special cleaning and treatment protocol before sale.

They can be sautéed with egg, or breaded and fried, among other possibilities.



Aorta

TARIC code: 02064900

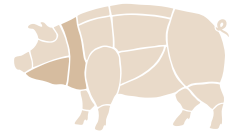


This is the main heart artery, and is excluded during cutting for use in certain markets.



Throat bone

TARIC code: 02064900

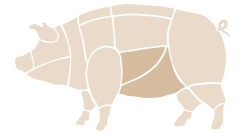


The larynx, or throat bone, contains bits of meat and cartilage, and can be used for preparing broths and other dishes.



Uterus

TARIC code: 02064900

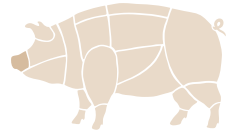


This part of the pig is not used in western markets or cuisine, but it is in high demand in Asia. It has a strong odour, and is generally prepared with condiments to disguise the smell and make it more appetising.



Lips

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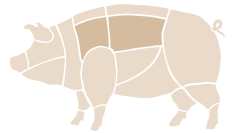


This part of the pig is only used in Asian cuisine due to its texture.



Lungs

TARIC code: 02064900

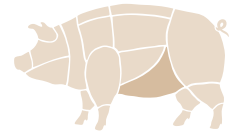


The lungs are not generally used in western culture, but in the Philippines and China they are used to flavour certain dishes. They have a smoother texture than the heart and liver.



Bladder

TARIC code: 02064900



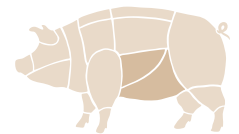
The bladder is used in the traditional cuisine of some countries. It can also be used as a casing to stuff meat, like the typical *botillo* from León.

It is also used as an ingredient in various Asian dishes.



Stomach

TARIC code: 02064900

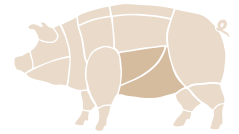


Like the bladder, it has been used as a casing for preserving meat during the winter months. It is also used in Asian cuisine.



Casing

TARIC code: 02064900



One of the first steps of the cutting process is the removal of the small and large intestines, together with the other animal by-products (paunch, lungs, spleen, liver, etc.). The intestines are then cleaned and salted for preservation, to be later used in preparing sausages.

Natural pork gut is preferred when preparing sausages, and the larger the calibre, the better. This makes it more durable for hanging, for example during drying and dry-ageing of products like fuet, horseshoe-shaped sausages, botifarra, sobrasada, morcón, dry-cured loin, chorizo and salchichón, etc.

We generally make reference to three types of intestine:

Chitterlings / Large Intestine

The chitterling, or hog middle, is the hog's large intestine, and is what gives sausages like black pudding their traditional shape. It has a calibre of >45 mm.



Bung

The end of the large intestine, or rectum. This casing is covered with a layer of fat, and is used for products that require longer curing or ageing periods, like salchichón or sobrasada. It generally between 60 and 70 cm in length.



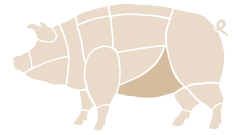
Small intestine / Chitterlings

The hog's small intestine are used for preparing a range of sausages, such as botifarra or fuet. They are generally salted or brined, and are sold in different formats, either as a skein or wrapped around a tube for easier use.



Penis

TARIC code: 02064900

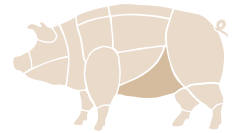


This is the male sex organ. In boars, it is long, thin and stiff, with a gland shaped like a corkscrew. It is a pork by-product that is frequently used in Asian cooking.



Testicles

TARIC code: 02064900



Also known as pork fries or hog balls, boar testicles are a popular in many regions, particularly in Asia, but also in some areas of Europe. They are high in potassium.

