

JAMONES IBÉRICOS aus Spanien

## DIE BOTSCHAFTER

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IN DER WELT

### The art of cutting Iberian ham in seven exciting steps

**Berlin/Madrid, March 08, 2023:** Every gastronomic product typical of a country has a piece of its soul, and where there is a soul, we find art. This is the case of Iberian Ham, a unique delicacy highly appreciated throughout the world. This high-quality food is the result of the interaction between culture, tradition and a unique know-how that is passed down from generation to generation and that has allowed it to remain in the gastronomic imagination.

Iberian Ham is a product in perfect harmony with innovation, and closely linked to the rural environment of the Iberian Peninsula, as well as its people, for whom this food is much more: it is culture, enjoyment, an attitude towards life, a passion that resists the passage of time and that allows to awaken the imagination in the local gastronomy. But to express the art behind this gourmet product through the senses, it is necessary to have the figure of the master cutter. Because the essential thing to eat a good dish of Iberico Ham is that it is cut with care, taking care of the width and length of the slice, from 2 to 3 mm, the consumption temperature, 24°, and the creativity of the plating; which will provide whoever tries this delicacy with an explosion of flavor in their taste buds.

In order for consumers to learn, in addition to the benefits of this culinary jewel, the noble trade of cutting Iberian Ham, the promotional campaign "Iberian Hams from Spain. Ambassadors of Europe in the world", promoted by the Iberian Pig Interprofessional (ASICI) with the support of the EU, develops this cutting guide in seven exciting steps, to get started in the art of cutting.



VON DER EUROPÄISCHEN  
GEMEINSCHAFT  
KOFINANZIERTE KAMPAGNE

#EUAgripromo

DIE EUROPÄISCHE UNION UNTERSTÜTZT  
KAMPAGNEN, DIE LANDWIRTSCHAFTLICHE  
TRADITIONEN FÖRDERN.



### A gourmet product with its own times

Characterized by a series of rituals, customs and a whole philosophy of life, Iberian Ham has been made in the Iberian Peninsula for hundreds of years in a completely traditional way. The production process has evolved over time, but it has never lost its essence. And it is that behind each Iberian Ham there is a long and traditional production process. Timing is everything. 3, 4, 5, 6, 7 years can elapse before enjoying the flavor and now of a flagship product of European and Spanish culture. But the wait is worth it.

The manufacturing process culminates in the sensory enjoyment of a unique product. of a unique product. To appreciate the sweet, salty and cured nuances of the Iberico Ham and fully enjoy that explosion of flavor so characteristic on our palate, we must pay attention to the cut.

According to the master Iberian ham cutters, the slice must be as uniform and thin as possible in size and thickness. Do not underestimate the cut of the Iberian Ham; It is not for nothing that it is considered an art that is perfected over time and requires doing it calmly. Like the Iberico Ham itself

Source: ASICI



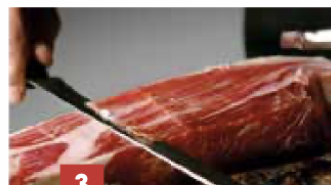
1

Entferne die **äußere Schicht** des Jamón Ibéricos.



2

Beginne mit einem Schnitt unter dem **Eisbein** und schneide bis zum **Hüftknochen**.



3

Beginne damit, an der Spitze der **Keule** zu schneiden. Das Messer wird immer in einem langsamen und gleichmäßigen Zickzack geführt.

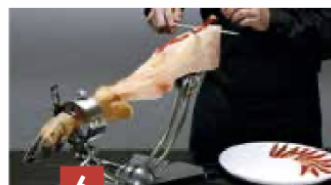


4

Von der **Hachse** bis zum **Hüftknochen**. **Profiliere** mit der **Messerspitze** den Knochen. Schneide in **gerader Linie** und **über die gesamte Breite** des Stücks **3 bis 4 cm dicke Scheiben**.



5



6

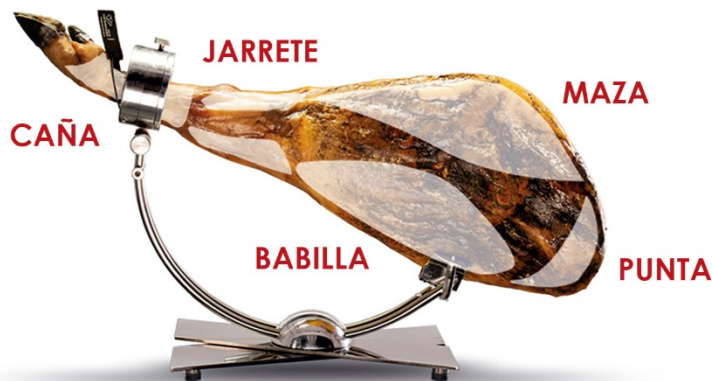
Drehe den Jamón Ibérico um und wiederhole den Prozess auf der **Knöchelseite**.

### The art of cutting in seven exciting steps

It is important to know that a good cut is essential to enjoy Iberico Ham at its best, with its textures, aromas and incomparable flavor. For this reason, learning to cut it correctly will allow us to get the most out of this exquisite delicacy. Of course, do not cut yourself!, and follow these instructions.

## 1. The inspiration

The Iberian Ham is divided into five distinct parts, each with different flavor and texture characteristics: shank, shank, mallet, stifle and tip.



## 2. The chisel and the socket: the right tool

For an accurate cut, it is necessary:

- A ham holder, which will provide a good fixation and will bring comfort to the cutter.
- A long and flexible ham knife, with which to extract the slices.
- A wide bladed knife to remove the bark.
- A short and strong lace-style knife, to make precise cuts in the most angular areas and to separate the Iberico Ham well from the bone.

## 3. "The Sculptor"

The true lovers of Iberico Ham do not cut, but "sculpt", until they get the perfect slice and the flavor with which to delight everyone. A thin slice, 2-3 mm thick, will facilitate the release of the characteristic aromas of Iberian Ham.

## 4. "The Chiselled"

First, the outer layer of the Iberico Ham is removed, starting with an incision under the shank and cleaning up to the tip. Once the rind that protects our Iberico Ham has been removed, we begin to cut in the upper part of the mallet. The knife should always go in a zigzag, with a slow and smooth movement. It is important to cover the width of the slice to achieve that balance between fat and lean that will make us taste the slice in all its splendor. If we find an

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obstacles will help us to open up. Finally, the Iberian Ham is turned over and everything is repeated on the stifle part .

### 5. "The Warehouse"

For the Iberian Ham to preserve its qualities:

- It should be stored in a cool, dry place, out of direct sunlight. So that it maintains all its qualities, leave the outer layer of the part that you are not going to cut uncleaned.
- The Iberian Ham is covered with a cotton cloth to protect it from the sun and moisture.

### 6. "The Gallery"

Creativity in the plating is essential to enjoy the Iberian Ham experience through all the senses. For this, it is best to use smooth and white plates that do not distract attention. If we manage to move through all our senses in a leisurely and pleasant way, enjoyment is guaranteed.

The temperature of the product is also a fundamental element when it comes to tasting a good dish of Iberico Ham. The ideal time to cut it is when the temperature is between 20°C and 24°C because the aroma is more intense.

### 7. "The Passion"

Finally, when the thickness and size of the slices are uniform and fine, and the presentation is at the level of a work of art, we know that the Iberian Ham has fulfilled its objective: enjoyment .

## Quality control - All the information about Iberian Ham on your smartphone

The key is in the seal and its colour, whether it is the Iberico Quality Standard (with the logo of the Interprofesional del Cerdo Ibérico, ASICI) or one of the four Protected Designation of Origin of Iberico that we find in Spain (with the corresponding PDO logo). There is no room for doubt, the seal is the guarantee that the Ham is indeed Iberian.

Our own smartphone can give us all the information we need about our Iberian Ham. The Ibérico sector, through ASICI, has developed the free IBÉRICO application for mobile devices that allows you to consult the traceability of the pieces and verify that they comply with current regulations, thanks to the reading of the unique and individual barcode that appears on each Norma seal.

The IBÉRICO application is available for iOS and Android.

Using it is as easy as focusing on the barcode that appears on the seal of your piece to access all the traceability information. Through some interactive icons you will be able to know the type of product you have purchased, the food, the curing time or the origin of the animal that gave rise to the piece.

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\* The application is not valid to read the seals of the Ibérico Hams covered by the Denominations of Origin, since the traceability and identification of the last pieces are managed by the Regulatory Councils of each one of them.

**More information and related images available for download here.**

### About the campaign

The Iberian sector continues in its commitment to position Iberian Ham in international markets as a gourmet product through the campaign 'Iberian Hams from Spain, Ambassadors of Europe in the World'.

With this campaign, promoted by the Interprofessional del Cerdo Ibérico (ASICI) with support from the EU, the Ibérico pork travels through 5 countries on 3 continents to show millions of consumers the art, culture, tradition, dedication and passion behind each Iberian Ham.

This commitment to position Iberian Ham in the top of mind of consumers has become one of the main axes of the promotional campaigns launched by the Iberian sector. Through a battery of 360° actions, it is intended to reach key markets such as France, Germany, Mexico, China and, of course, Spain.

### About ASICI

ASICI, the Interprofessional Association of Producers of Iberian Ham, is a non-profit interprofessional agri-food organization (OIA), in which they are rep

More than 95 percent of the production organizations (livestock farmers) and more than 95 percent of the processors (industry) of the Iberian pig are equally represented. It was created in 1992 and recognized in 1999 by the Ministry of Agriculture, Fisheries and Food as an interprofessional organization of the Iberian pig sector.

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