



ICAMPO&BADAJOZI

Ibérico de Campo

www.campobadajoz.com

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SU CALIDAD SALTA A LA VISTA



*aspecto, aroma y sabor inigualables denotan
la nobleza de su origen*

Company

ICAMPO&BADAJOZI® is an own brand coming from the necessity of growing as an Agro-Industrial company in order to make a self commercialization of our own products. Due to our quality, we have been selling our farm production to the most recognized brands in the country. Now is time to Create our own STAMP.

Currently we are Iberian Ham producers with our own extensive ecological farms in Extremadura. We are in an Expansion process, and our target is offer to our clients EXTRA-Quality products, produced and transformed in Extremadura (A region in the southwest Spain.

All the products are manufactured in our facilities, approved by EEC. A traceability individualized process is following all the manufacture process to the final sale.

ICAMPO&BADAJOZI® Hams and shoulders are produced with pure Iberian pigs grown in Extensive and Ecological Farms owned by Campo&Badajoz in a big countryside. More than 800 Ha has the Campo&Badajoz Countryside's where the pigs are living in a relaxed life with no stress during all their life in Extremadura microclimate. Iberico de Campo or Cebo de Campo Certified ensures that animals are living in big space to develop their life with no stress.

Those pigs are feed with ACORN (Bellotas), grass, roots from the field and natudal fodder own made in the Campo&Badajoz facilities. The natural Fodder is made only by Barley, Wheat, Corn, Soy. Barley and wheat are produced by Campo&Badajoz Agriculture company which owns some countryside in Spain. Corn and Soy are produced close to Campo&Badajoz farms. The result is an Máximum Quality Iberian HAM SUMUM quality. Let's try by yourself.

An exhaustive Genetic Control is permanently controlled during all the breeding process in Campo&Badajoz farms.

The Spanish Quality Standards are regulated by RD

Our products meet Quality Standards from the Spanish Law of Iberian products. RD 1469/2007 of November 2.

Health Registry: 10.23618/BA





Products



Jamón Ibérico Campo&Badajoz



Ourbone Iberian Ham



Iberian Ham Slides ham cut.



Iberian Ham slides. 100 gr and 250 gr.



Iberian Shoulder (Iberian Paleta) Ham cut.



Paleta Ibérica Campo&Badajoz



Outbone Iberian Shoulder. Outbone Iberian Paleta.



Iberian Paleta Slides. 100 and 250 gr.



Lomo Ibérico. Iberian Loin.

Jamón Ibérico de Campo Iberian HAM

Ref. 1001

Place of origin: Extremadura (Spain)

Ecologically grown pure Iberian black pigs.

Weight: 5,75 to 10 kg.

Cure time: 36-42 months

Iberian ham from Ecologically grown Iberian black pigs. Those animals has a life from 12 to 16 months.

Iberico de Campo HAM, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo&Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation reccomended: Cool and dry place.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: With a band. Ask for the presentation with sulfured anti-fat paper and a mesh.



Paleta Ibérica de Campo Iberian Shoulder

- Ref. 2001
- Place of origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 3 to 6 kg.
- Cure time: 30-40 months

Iberian Shoulder from Ecologically grown Iberian black pigs. Those animals has a life from 12 to 16 months.

Iberico de Campo Shoulder, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo&Badajoz Iberian ham are from 30 to 40 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 36-42 months where the Iberian Shoulder is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Cool and dry place.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: With a band. Ask for the presentation with sulfured anti-fat paper and a mesh.



Jamón Ibérico de Campo Deshuesado Outbone Iberian HAM

- Ref. 4001
- Place of Origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 3 to 5 kg.
- Cure time: 36-42 months

The same quality as the Campo&Badajoz Iberian HAM outbone to give more comfort to the Client. This outbone ham keeps the same properties as the in-bone Iberian HAM. To ensure it, all the outbone hams are made by order request. All the properties are preserved to the fullest.



Iberian ham from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Iberico de Campo HAM, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 - 24 months. Curation time in Campo&Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Keep refrigerated at between 3 to 9 degrees Celsius.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: Vacuum packaging or modified atmosphere and labeled. This product is shipped by refrigerated transport.

Paleta Ibérica de Campo Deshuesada Outbone Iberian Shoulder (Paleta)

- Ref. 5001
- Place of origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 2 - 3 kg.
- Cure time: 30-40 months

The same quality as the Campo&Badajoz Iberian HAM outbone to give more comfort to the Client. This outbone ham keeps the same properties as the in-bone Iberian HAM. To ensure it, all the outbone hams are made by order request. All the properties are preserved to the fullest.



Iberian ham from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Iberico de Campo HAM, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo&Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Keep refrigerated at between 3 to 9 degrees Celsius.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: Vacuum packaging or modified atmosphere and labeled. This product is shipped by refrigerated transport.

Loncheados Ibéricos Iberian HAM Slices READY to EAT.

- Ref. 6001 y 7001
- Place of origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Packaging: 100 gr/250 gr.
- Cure time: 36-42 months for the Iberian ham, and 30 to 40 months for the Iberian Shoulder (Paleta).



Front part

This product is presented in Slicing format to give to offer to the final price, the best consumption comfort to eat a great Iberian Ham.

Low price, and totally ready to eat. It keeps the same quality of the original Iberian Ham or Shoulder. It is always prepared by order request to keep the properties to the maximum level.

Iberian ham and Shoulder from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Iberico de Campo HAM/Shoulder, or Countryside Iberian HAM, needs more feeding time rising the production cost in compare with the normal Iberian ham,

where the pig life is 7 months, living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo&Badajoz Iberian ham are from 36 to 42 months. The curation time for the Iberian Paleta are from 30 to 40 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.



Back part

After 36-42 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.

Conservation recommended: Keep refrigerated at between 3 to 9 degrees Celsius.

Ingredients: Iberian Ham and Salt.

Preferentially consume within one year.

Presentation: Vacuum packaging or modified atmosphere and labeled. This product is shipped by refrigerated transport.

Lomo Ibérico de Campo

Iberian Loin

- Ref. 8001
- Place of origin: Extremadura (Spain)
- Ecologically grown pure Iberian black pigs.
- Weight: 0,70 to 1,5 kg.
- Cure time: 30-40 months



This is an authentic delight, the Iberian Campo&Badajoz Lomo.

Iberian LOMO from Ecologically grown Iberian black pigs. Those animals have a life from 12 to 16 months.

Iberico de Campo LOMO, or Countryside LOMO, needs more feeding time rising the production cost in compare with the normal Iberian ham, where the pig life is 7 months,



living in small jails, and the hams are cured from 18 – 24 months. Curation time in Campo&Badajoz Iberian ham are from 36 to 42 months.

This fact raises not only the production cost till double than normal Iberian ham, also elevates the quality to the maximum exponent. It is SUMMUN quality.

It is like compare the range Chicken with the farm chicken.

Iberico de Campo or Cebo de Campo Certified. Ecological production pigs.

After 8-16 months where the ham is cured, are moved to our logistic center where the Hams remains under controlled temperature and humidity in Extremadura, where are ready to sell.



Iberian Fresh Meat

All fresh meat from Iberian pigs available. Competitive prices, and high quality service 24-48 h to wholesalers and food retailers.

For further information, call the company's phone number to contact, or email to the address shown in the first line of this catalogue. We offer not only this EXTRA-Quality, also EXTRA good service and after sale service.



Las características de nuestros jamones
resultan inconfundibles:



FORMA EXTERIOR

alargada, estilizada, conservando la pezuña



COLOR

característico del rosa al rojo púrpura



SABOR

delicado, poco salado o dulce



AROMA

agradable y lleno de matices



TEXTURA

poco fibrosa



GRASA

brillante, aromática y de grato sabor

PURA ARTESANÍA

*materia prima, sabiduría y tiempo, son el secreto
de nuestros jamones y paletas*

ICAMPO&BADAJOZI

