



AROMAIBERICA SERRANA, S.L.

AROMAIS

Tax ID Number: B30635080

AROMAIBERICA SERRANA, S.L, company specializing since 1986 in the production of Serrano and Iberico ham continuing an old family tradition. Under the brand names AROMASERRANA, PINTASERRANA, MUÑOZ ROJO and AROMABAL the company has acquired a strong position in the national market with a quality and prestige recognized. Currently has approximately. 10,000 m2 of dryers and is approved for export to the main third countries (Japan, Russia, Brazil, Mexico,), we are expert in hams of high quality and our clients like that recognize it in the whole world.

In addition to our traditional products, serrano ham, duroc, iberico,.. we would like to highlight a ham of high performance that has been created and developed by our company, our so-called SUPER HAM, reduced salt and with a slicing uniform.

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Contact

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Export Department

Sector: Processed meat products

Activity: Exporter, Manufacturer, Marketer

Turnover: From 3,000,000 to 6,000,000 euros

Employees: From 20 to 49

Brands: AROMAIBERICA, AROMASERRANA, MUÑOZ ROJO, PINTASERRANA

Export Volume: From 300,000 to 600,000 euros

Export Countries: Australia, Denmark, France, Germany, Japan, Mexico, Panama, Portugal, Russia, The Philippines, United Kingdom

Manufacturing Process

The manufacturing process is based on three fundamental pillars: **SELECTION**. The best and excellent raw material from which we are starting to get a high quality product.

EXPERIENCE. The know-how of three generations dedicated to the manufacturing process. All controlled and supervised by our master blender.

PATIENCE. Something very simple. Salt, patience and air to get the perfect cure that defines our delicious products.

Key Differentiating Features

The key to the success of our company has been the union of tradition and innovation that has led us to adapt our products to the current demands of consumers.

We have managed to create a unique product with our own technology or what we call innovation of tradition, this product have called it Super Ham. A natural product of the healthiest of his category. It is characterized by having 25% less content in salt for other products of the same category achieving in this way be recognized with the seal of the Spanish Heart Foundation heart healthy.

Products



Iberico Ham. Minimum 30 month dry curing time period. Slow and natural process.

Iberian ham and shoulder ham (palette)

Código Taric: 021011

TARIC Denomination: Hams, shoulders and cuts thereof of swine, salted, in brine, dried or smoked, with bone in



Serrano Ham without leg.

Código Taric: 021011

TARIC Denomination: Hams, shoulders and cuts thereof of swine, salted, in brine, dried or smoked, with bone in



Duroc Ham. Minimum 24 months dry curing time period. Great intramuscular infiltration. Very sweet. Intense Aroma. Mild and tasty flavor. Pleasant texture. Weight 8 -10 Kg.

Código Taric: 021011

TARIC Denomination: Hams, shoulders and cuts thereof of swine, salted, in brine, dried or smoked, with bone in



Serrano ham. Great reserva. 18 months of healing. Intense aroma, soft and tasty flavor. Nice texture on the palate

Serrano ham and shoulder ham (palette)

Código Taric: 021011

TARIC Denomination: Hams, shoulders and cuts thereof of swine, salted, in brine, dried or smoked, with bone in



Serrano Ham Traditional Boneless. 15 months curing process. Easy to cut and be sliced. Intense aroma. Mild and tasty flavor. Weight 4,5- 6,5 kg. Vacuum packed.

Serrano ham and shoulder ham (palette)

Código Taric: 021019

TARIC Denomination: Meat of swine, salted, in brine, dried or smoked (excl. hams, shoulders and cuts thereof, with bone in, and bellies and cuts thereof)



Delight in block

Código Taric: 021019

TARIC Denomination: Meat of swine, salted, in brine, dried or smoked (excl. hams, shoulders and cuts thereof, with bone in, and bellies and cuts thereof)

Products



SUPER HAM Unique in the market. Ham of high performance with slices identical ideal for presentations. total exploitation of the workpiece. Low in salt. Available in several formats: 1 piece, 1/2 part , 1/8 part and slices of 50, 70, 100 and 500 grs.

Código Taric: 021019

TARIC Denomination: Meat of swine, salted, in brine, dried or smoked (excl. hams, shoulders and cuts thereof, with bone in, and bellies and cuts thereof)



Super Ham Sliced. Vacuum packed 50,70,100,500 grs.