

Product : **ENAME HAM**
Cured Abbeyham

Our product code : **Art. 1101**

Product description :

- Produced in the middle in the Flemish Ardennes with origin in the Abbey of Ename
- Fresh pork-hams of Belgian origin
- Dry-salted with sea-salt on a handicraft way
- Cured at least 9 to 12 months with the bone in the ham, months depending of the weight of the ham
- Minimum thickness of fat on the rind, measured on the outside of the fresh ham, perpendicular on the hip-bone, under the joint of the bone ; 1 cm / 0,39 inch
- Unique ENAME taste, extra sweet
- Rich flavour and attractive colour
- Without addition of flavouring and colouring matter
- Deboned and sewed
- SHANK CUTTED OFF
- Unique ENAME- mould
- Always same size of slices
- Easy slicing even for smaller slicer
- ENORMOUS ADVANTAGE in terms of PROFITABILITY AND ECONOMY



Packing manner : vacuum-packed
Order : by piece / 5 pieces in a cardboard box / 20 boxes a euro-pallet
Salability : price / kg

Weight / piece : 5,7 à 6,2 kg
12,56 to 13,90 Lbs
Storage / Conservation Refrigerated max. 15 C° / 59 F
Time of keeping qualities at delivery : 6 months
on undamaged packaging and stored on requested temperature

Ingredients : pork, sea-salt
Analysis : 191 Kcal / 100 g
803 Kjoule / 100 g
8,1 % fat