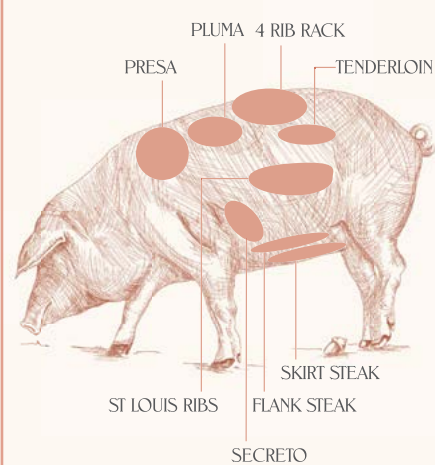




CAMPO GRANDE OUR IBÉRICO PORK CUTS

SPAIN'S BEST KEPT CULINARY SECRET
IBERICO "THE WAGYU OF PORK"



Amazing pork boils down to three factors: Genetics, Lifestyle and diet, which is why Campo Grande Iberico comes from heirloom Iberian pigs. The incredible marbling and nutty richness make chefs hail Iberico as the Wagyu of pork.

WHAT MAKES CAMPO GRANDE PORK SO SPECIAL?

Those who have savored Iberico all agree on one thing: They couldn't believe they were eating pork when they first tried it.

The natural umami, tenderness, and superior marbling often leaves unsuspecting diners wondering if they were really eating pork, or a fine Wagyu steak.

SPAIN'S BEST KEPT CULINARY SECRET IBERICO "THE WAGYU OF PORK"

SHOCKINGLY MARBLED MEAT - Think Kobe and Wagyu beef

UNBELIEVABLE FLAVOR PACKED WITH "UMAMI" NOTES - Meaty, savory deliciousness with deep, BOLD flavor. You will not believe this is pork!

INCREDIBLY JUICY, MELTS IN YOUR MOUTH LIKE BUTTER - Extremely tender texture that actually melts in your mouth due to it's ultra-low melting point!

IRRESISTIBLE AROMA - Released when grilling or BBQing. Pairs exceedingly well with the smell of charcoal in the summer!



DESCRIPTION	ITEM	WEIGHT RANGE	PCS/ PACK	PCS/ CASE	AVG CS WEIGHT
PRESA STEAK 8/1.5 LB CS	1100212	21-28 OZ	1	8	12 LBS
SKIRT STEAK 12/1 LB CS	1100217	18 OZ	1	12	12 LBS
TENDERLOIN 6/2 LB CS	1100216	1.8 LB	2	12	12 LBS
ST LOUIS RIBS 6/2 LB CS	1100215	28-35 OZ	1	6	11 LBS
SECRETO STEAK 10/1 LB CS	1100214	14-21 OZ	1	10	11 LBS
RACK 4 BONE 6/2 LB CS	1100210	24-33 OZ	1	6	13 LBS
FLANK STEAK 1/12 LB CS	1100218	14-24 OZ	1	14	12 LBS
BELLY STEAK 10/1.4 LB CS	1100219	25 OZ	1	8	12 LBS



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