



Pork
IBERIAN

ANCHA
Castilla

La mejor Selección de Cerdo Ibérico · The best Selection of Iberian Pork

La carne de cerdo ibérico es de suma importancia en la gastronomía española. Se caracteriza por sus finas vetas de grasa infiltradas en el músculo, que aportan al producto una **jugosidad excepcional**.

Desde **ANCHA Castilla**, ofrecemos producto de cerdo ibérico fresco y curado. El ibérico fresco es una **carne tierna y sabrosa**, rica en proteínas de alto valor biológico, con vitaminas y minerales que contribuyen a evitar el riesgo de enfermedades cardiovasculares.

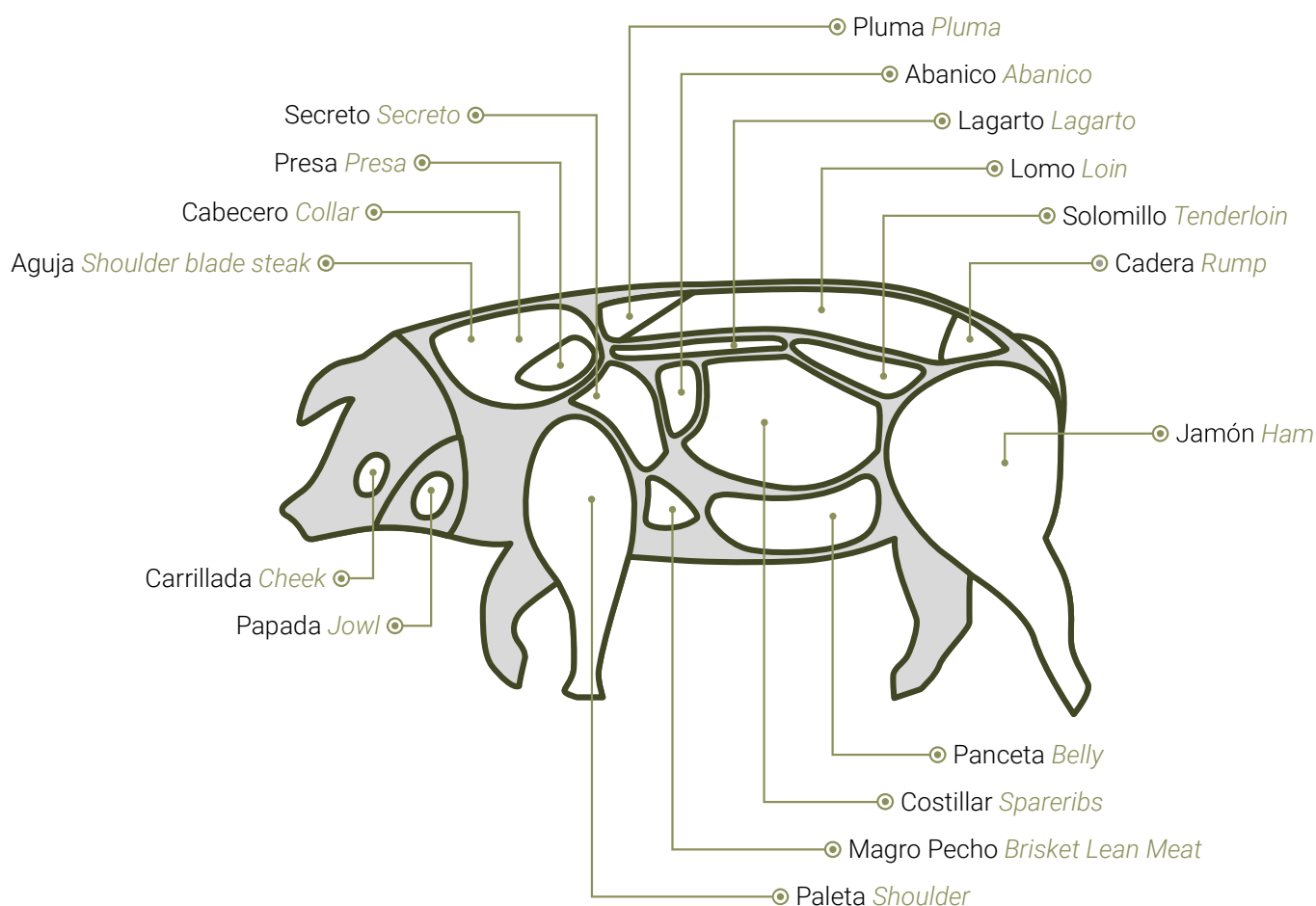
*Pork is very important for the spanish gastronomy. It is characterized by its thin fat streaks between the muscles which provide the product with an **outstanding succulence**.*

*From **ANCHA Castilla**, we offer fresh and cured iberian pig products. Fresh pork is a **tender and tasty meat**, rich in proteins of a high biological value, with vitamins and minerals which contribute to prevent the risk of cardiovascular diseases.*





Pork IBERIAN Cutting



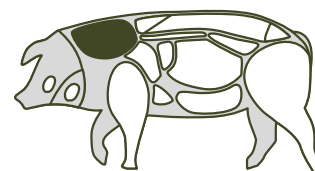


Aguja Ibérica - Sin hueso



PIEZA

▼ REFERENCE	101001
▼ WEIGHT	2 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh
▼ UNITS/BOX	2 units
▼ BOXES/PALLET	88 boxes





Cabecero Ibérico



PIEZA

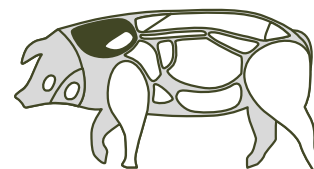


▼ REFERENCE	101002 / 105002
▼ WEIGHT	1 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	5 units
▼ BOXES/PALLET	88 boxes



FILETEADO

▼ REFERENCE	103004
▼ WEIGHT	250 g.
▼ PACKAGING	Skin
▼ CONSERVATION	Fresh
▼ UNITS/BOX	12 units
▼ BOXES/PALLET	88 boxes





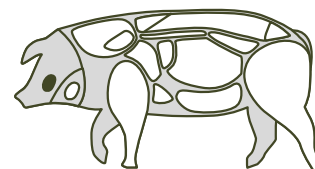
Carrillada Ibérica

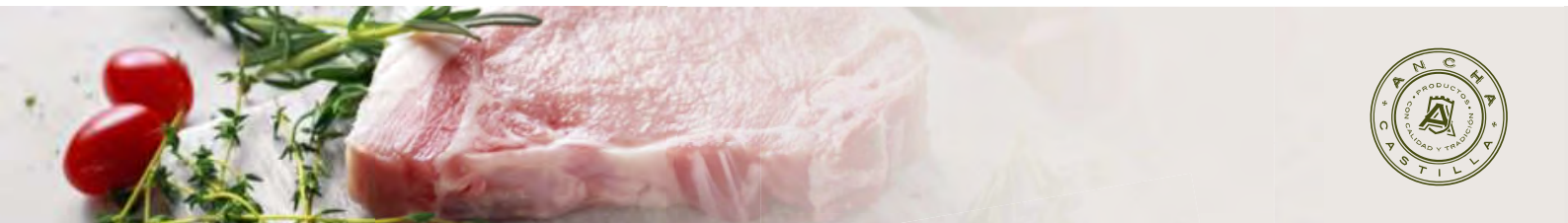


PIEZAS



▼ REFERENCE	101003 / 105013
▼ WEIGHT	1 kg. aprox.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	5 units
▼ BOXES/PALLET	88 boxes



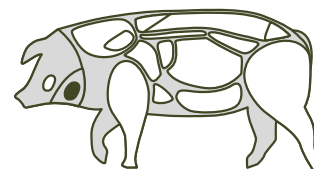


Papada Ibérica



PIEZAS

▼ REFERENCE	101026
▼ WEIGHT	1 kg. aprox.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh
▼ UNITS/BOX	3 units
▼ BOXES/PALLET	88 boxes





Costillas Ibéricas



ADOBADAS

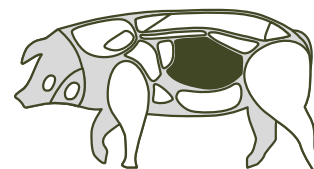


▼ REFERENCE	104000
▼ WEIGHT	700 g.
▼ PACKAGING	ATM
▼ CONSERVATION	Fresh
▼ UNITS/BOX	6 units
▼ BOXES/PALLET	88 boxes

EN TIRA



▼ REFERENCE	101009 / 105003
▼ WEIGHT	600 g.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	8 units
▼ BOXES/PALLET	88 boxes





Chuletero Ibérico

FRENCH RACK



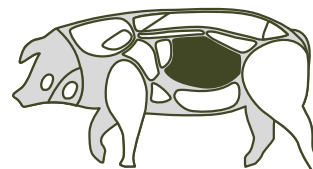
▼ REFERENCE	101011 / 105004
▼ WEIGHT	2,5 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	2 units
▼ BOXES/PALLET	88 boxes



CHULETAS



▼ REFERENCE	103007
▼ WEIGHT	250 g.
▼ PACKAGING	Skin
▼ CONSERVATION	Fresh
▼ UNITS/BOX	12 units
▼ BOXES/PALLET	88 boxes



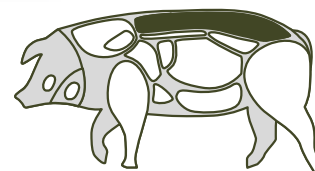


Lomo Alto Ibérico

PIEZA



▼ REFERENCE	101019 / 105005
▼ WEIGHT	1,3 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	4 units
▼ BOXES/PALLET	88 boxes





Lomo Ibérico

PIEZA



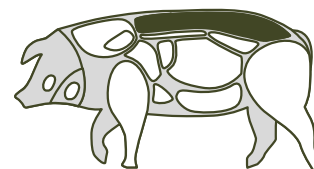
▼ REFERENCE	101020 / 105006
▼ WEIGHT	2,5 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	4 units
▼ BOXES/PALLET	88 boxes



FILETEADO



▼ REFERENCE	103009
▼ WEIGHT	300 g.
▼ PACKAGING	Skin
▼ CONSERVATION	Fresh
▼ UNITS/BOX	12 units
▼ BOXES/PALLET	88 boxes



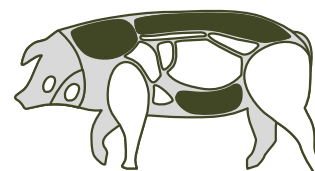


Magro Ibérico Extra

TROZOS



▼ REFERENCE	101021 / 105007
▼ WEIGHT	5 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	1 units
▼ BOXES/PALLET	88 boxes



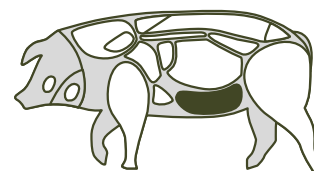


Panceta Ibérica

PIEZA

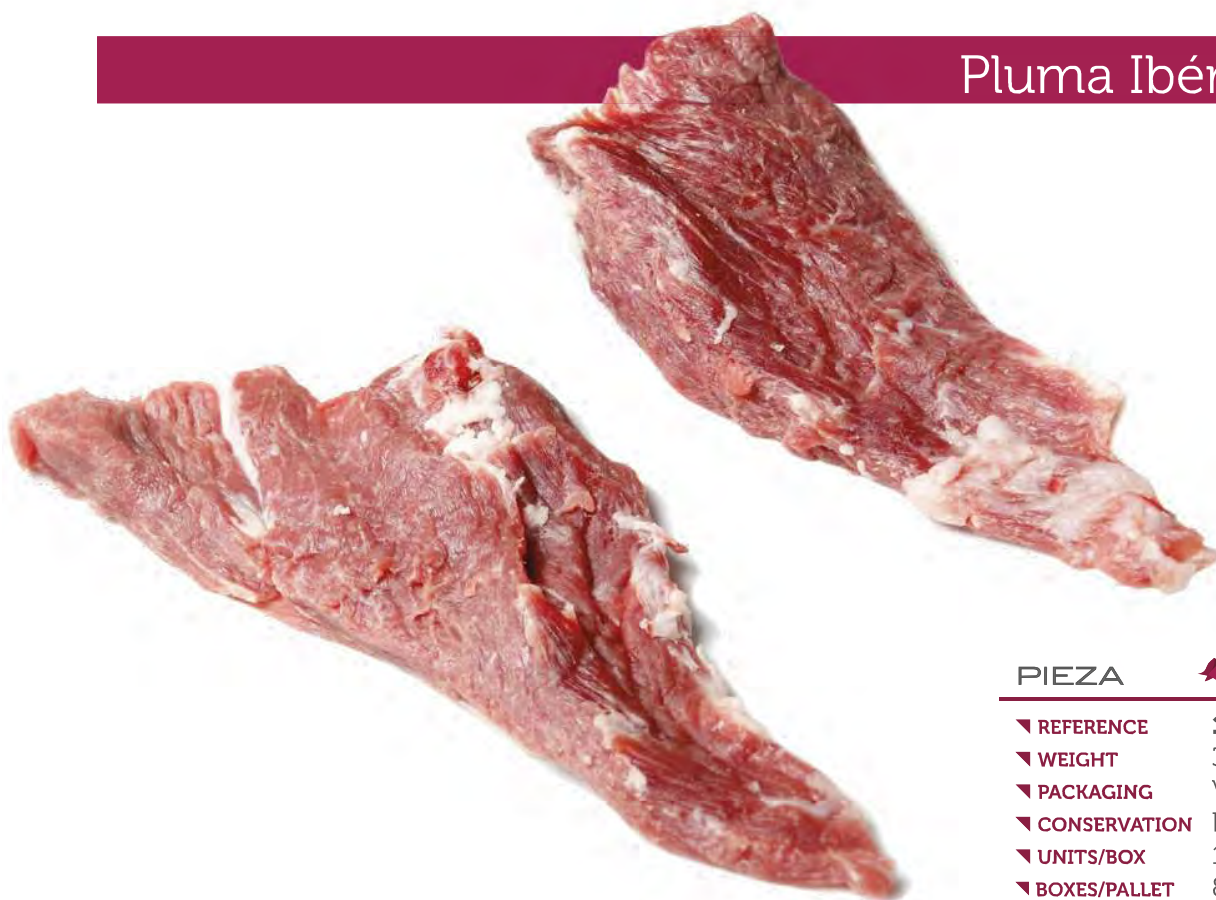


▼ REFERENCE	101025 / 105008
▼ WEIGHT	2,5 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	2 units
▼ BOXES/PALLET	88 boxes





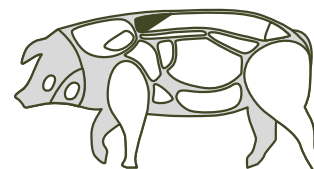
Pluma Ibérica



PIEZA



▼ REFERENCE	101027 / 105001
▼ WEIGHT	350 g.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	14/15 units
▼ BOXES/PALLET	88 boxes





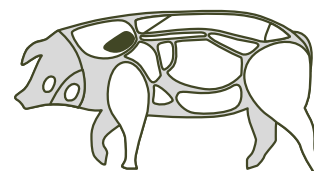
Presa Ibérica



PIEZA



▼ REFERENCE	101028 / 105009
▼ WEIGHT	1 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	5 units
▼ BOXES/PALLET	88 boxes





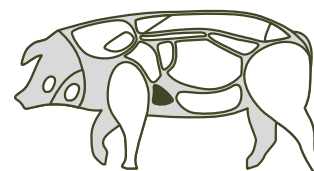
Secreto Ibérico Extra o Cruceta



PIEZA



▼ REFERENCE	101030 / 105010
▼ WEIGHT	700 g.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	7 units
▼ BOXES/PALLET	88 boxes





Solomillo Ibérico

PIEZA	
▼ REFERENCE	101032 / 103020 / 105012
▼ WEIGHT	350 g.
▼ PACKAGING	Vacuum-pack / Skin
▼ CONSERVATION	Fresh / Frozen
▼ UNITS/BOX	15 / 12 units
▼ BOXES/PALLET	88 boxes



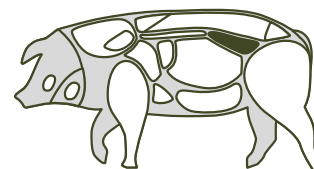
MEDALLONES

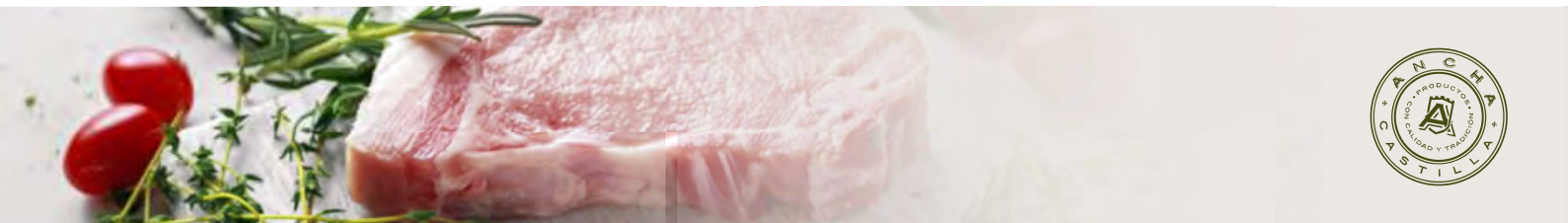
▼ REFERENCE	104002
▼ WEIGHT	330 g.
▼ PACKAGING	ATM
▼ CONSERVATION	Fresh
▼ UNITS/BOX	6 units
▼ BOXES/PALLET	88 boxes



ADOBADO

▼ REFERENCE	103019
▼ WEIGHT	330 g.
▼ PACKAGING	Skin
▼ CONSERVATION	Fresh
▼ UNITS/BOX	12 units
▼ BOXES/PALLET	88 boxes





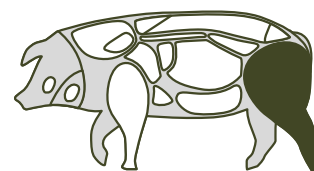
Jamón Ibérico de Cebo



PIEZA



▼ REFERENCE	118000
▼ WEIGHT	8-10 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh
▼ UNITS/BOX	2 units
▼ BOXES/PALLET	32 boxes



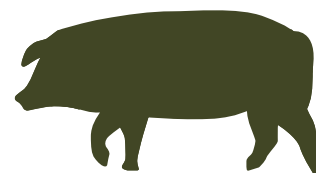


Cochinillo Ibérico



PIEZA

▼ REFERENCE	101007 / 101036 / 101037
▼ WEIGHT	<5 kg. / 5-7 kg. / >7 kg.
▼ PACKAGING	Vacuum-pack
▼ CONSERVATION	Fresh
▼ UNITS/BOX	2 units
▼ BOXES/PALLET	40 boxes



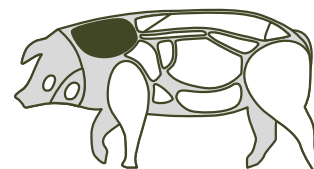


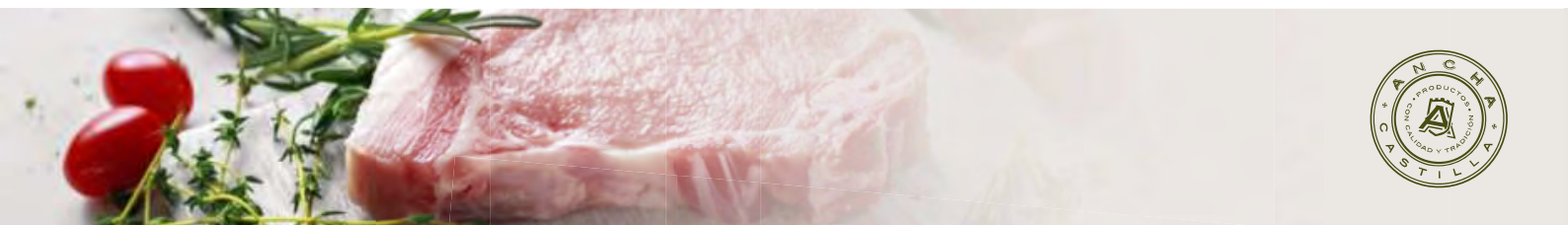
Pincho Moruno Ibérico



ADOBADO

▼ REFERENCE	104001
▼ WEIGHT	330 g.
▼ PACKAGING	ATM
▼ CONSERVATION	Fresh
▼ UNITS/BOX	6 units
▼ BOXES/PALLET	88 boxes



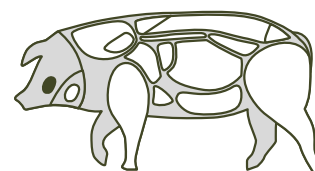


Hamburguesa Ibérica Extra



2 UNITS

▼ REFERENCE	103003
▼ WEIGHT	300 g.
▼ PACKAGING	Skin
▼ CONSERVATION	Fresh
▼ UNITS/BOX	12 units
▼ BOXES/PALLET	88 boxes



ANCHA Castilla tiene su origen en el corazón de La Mancha, en la provincia de Ciudad Real.

Nuestra intención es acercar la **gastronomía española al resto del mundo**. Seguros de contar con la mejor materia prima y los mejores artesanos, queremos ofrecer la riqueza de nuestra cultura culinaria.

Solo seleccionamos productos de la más alta calidad que destacan por su valor diferencial, basándonos en los gustos y necesidades de nuestros clientes. De este modo, procuramos un trato cercano y un servicio personalizado, respetando siempre unos principios fundamentales: **calidad y tradición**.

Los productos ANCHA Castilla son seleccionados bajo los **estándares de la Certificación Internacional IFS**, garantizando así a nuestros clientes que cumplimos con los requisitos fundamentales de seguridad y calidad alimentaria.

ANCHA Castilla has its origins in La Mancha, in the province of Ciudad Real.

Our aim is to approach the **spanish gastronomy** to the rest of the world. We are sure we have the best raw materials and artisans to offer our culinary culture wealth.

ANCHA Castilla selects products of the **highest quality** which stand out thanks to their **differential value**, based on the preferences and needs of our customers. Thus, we offer a closer treatment and a personalized service, always in accordance with our basic principles: quality and tradition.

ANCHA Castilla's products are selected under the **International Certification IFS Standards**, which guarantees the customer that the product fulfills the basic requirements of food safety and quality.





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