



JAMOVAL

GRUPO



*The future of tradition*

# The future of tradition

Jamoval is a family-owned company with over 60 years of heritage. We began as a small butcher's and delicatessen in Moncada, where hams were salted and cured by hand using traditional methods before being sold. Driven by passion and the ambition to grow, Juan Ramón Bosch, founder of JAMOVAL, built our first curing facility, also in Moncada.

As demand grew and capacity reached its limit, we relocated to Náquera, a charming village in the Sierra Calderona, where our processing and logistics plant stands today. Our curing, however, takes place in our cellars in Segovia, Salamanca and Extremadura – regions whose climates and traditions bring out the very best in each ham.

Today, Jamoval combines state-of-the-art facilities with a production philosophy that puts quality before productivity. Together with our skilled and dedicated team, we have earned recognition in the industry for our outstanding flavour and quality – credentials supported by our certified quality and food safety standards.



Certificado "JAMÓN SERRANO"  
ETG (Especialidad tradicional  
Garantizada)

Pliego de Condiciones de la Especialidad  
Tradicional Garantizada (ETG)  
Reglamento /CE nº 1204/2008



SAE  
Sistema de autocontrol específico

SAE Nivel 3  
Categoría de producto cármicos  
RGSEAA 10 07 181/V



Certificado conformidad  
Producto Ibérico

"Norma de Calidad para la  
Carne, el Jamón, la Paleta  
y la Caña de lomo ibéricos"

según lo establecido en el Real Decreto  
4/2014 de 10 de Enero y en el Protocolo  
de Actuación Rev. 14/12/2020

# JAMOVAL

SELECCIÓN



JAMÓN  
RESERVA



GRAN  
RESERVA



ETIQUETA  
NEGRA



*Hoof*

## OPTIONS AVAILABLE



*Without hoof*



*Deboned*



*Skinned and cleaned*



*Block*



*Sliced*



*Mini ham*



**PRIME**  
**IBERIAN HAM**  
 50% IBERIAN BREED

**PRIME FREE-RANGE IBERIAN HAM**  
 50% IBERIAN BREED

**PREMIUM**  
**ACORN-FED IBERIAN HAM**  
 50% OR 75% IBERIAN BREED

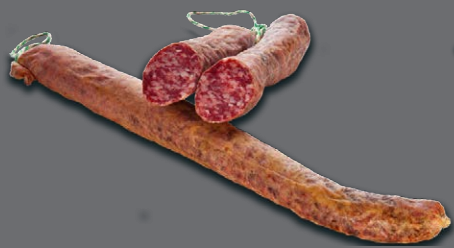
**100% IBERIAN**  
**ACORN-FED HAM**

*\*Available in whole, boned, skinned and cleaned, and block format  
 The same formats are also available for shoulders*

**PREMIUM ACORN-FED IBERIAN CURED SAUSAGE\***

**PREMIUM ACORN-FED IBERIAN CHORIZO\***

**PREMIUM ACORN-FED IBERIAN PORK LOIN 50% IBERIAN BREED**



*\* Also available in Prime*

*\* Also available in Prime*

*\*\* Also available in Free Range Prime 50% Iberian breed*

# bruto

## IBÉRICO

### 100% ACORN-FED IBERIAN HAM

*Available in whole, boned, skinned and cleaned, and block format*

*The same formats are also available for shoulders*

*True elegance lies in simplicity – and only a product carefully selected, nurtured from its very origin, can say so much with so little.*

*Every ham is handpicked at the time of sacrifice and undergoes a meticulous selection process throughout its curing, discarding anything less than exceptional – all under the watchful eye of Javier Bosch. These are unique pieces, cherished for more than four years in our cellars, where time and silence work patiently, crafting perfection.*

*Bruto 100% is essence.*

*It is flavour.*

*It is distinction.*

*Bruto Ibérico!*



**JAMOVAL**

GRUPO



*Polígono Industrial los Vientos  
C/ Xaloc, 3. 46119- Náquera  
Valencia (ESPAÑA)*

*Tel: + 34 961 690 414  
jamoval@jamoval.com  
www.jamoval.com*