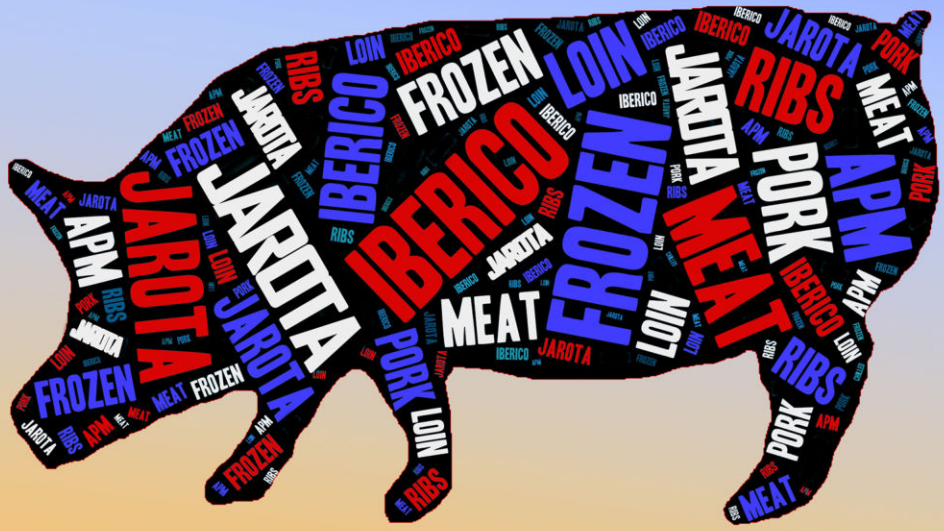
Distribuidora Jarota de carnes



apm meat

Distribuidora Jarota de Carnes SL

is a newly established company started in 2014, built up from 100% Spanish capital, with the extensive experience of its founders in the production, processing and marketing of quality meat. We have recently been focusing intensively on the Iberian pig.

Located in the countryside of Villanueva de Córdoba, in the heart of Valle de los Pedroches it is an ideal setting for raising livestock due to its natural biodiversity.

The Iberian Pig

We can define the Iberian pig, as an exclusive autochthonous breed from the Iberian Mainland, clearly differentiated from the traditional white pig.

Very much appreciated by those who know it; but still unknown by the majority of others and in the foreign administrations (including the EU). However, the quality of their meat, it's adaptation to the toughest resources and it's important link to the ecosystem and conservation of the meadow, dotted with holm oaks and cork oak trees, have turned it into the king of the meadow and a real gastronomic gem of our time.

It descends from "Sus Mediterraneus", it is spread all over the southeast, in the Iberian Mainland, where they live in meadows – very abundant in cork oak and holm oak trees and consequently in acorns.

Location of Iberian Pigs

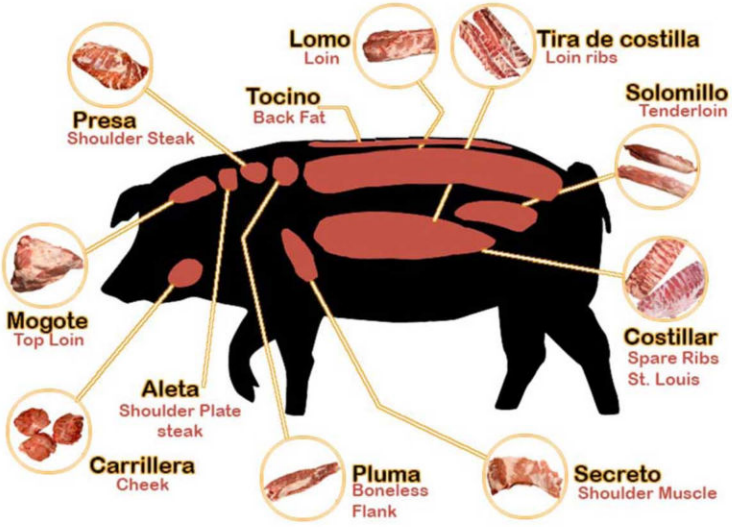
In Spain the Iberian pigs are located in the southwest of the Community of Castile and Leon, Extremadura and in the north and southwest of Andalusia (Cordoba and Huelva).
Our facilities are located in the heart of Valle de los Pedroches, in Cordoba.

Characteristics of the Iberian Breed

The Iberian bred pig is an animal with a unique rustic metabolism.
Physiologically, the Iberian pig is characteristic and clearly differentiated from white pigs.

Its metabolism produces less muscle and more fat than other breeds and is able to infiltrate into their muscle tissue protein and oleic acids of the acorn more than any other animal. It is also known for being a breed that needs more food to fatten than others.

IBERIAN PORK CUTS



The products of the Iberian pig are among the most praised and appreciated by the worldwide gourmet market.
The influence of food and breed have on the quality of the product is reflected in a high level of monounsaturated fat, which are some of its best nutritional characteristics, very similar to that of olive oil with identical properties with regard to control and cholesterol lowering. They also have significant amounts of natural antioxidants.

Products presentations

Product	Wrapped pack	Vacuum pack	Layer pack	5kg boxes	10kg boxes	15kg boxes
Spare ribs		X	X		X	X
St. Louis Ribs		X			X	X
Loin Ribs	X	X	X	X	X	X
Intercostal Strips		X		X		
Cheek		X		X		
Top Loin		X		X		
Presa		X		X		
Pluma		X		X		
Secreto		X		X		
Loin		X		X		
Tenderloin		X		X		

The whole Iberian pork range that is produced by Distribuidora Jarota de carnes is exclusively available from APM, our commercial arm and head of the group.

Distribuidora Jarota de Carnes
from farm to fork

Presentations

5kg Carton Box
10 and 15 kg carton Box

Vacuum pack
Layer Pack

Iberian Acorn Pork Cheek

Carrilleras

Iberian Acorn Pork Jowls

Papada

Iberian Acorn Pork
Spare Ribs
Costillar

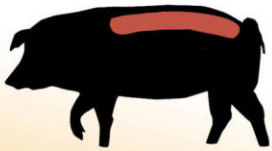
Iberian Acorn Pork
St. Louis Ribs
Costilla San Luis

Iberian Acorn Pork Loin Ribs

Tira de costilla

Iberian Acorn Pork French Rack

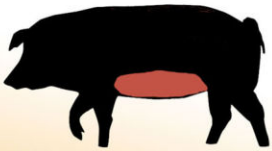
Chuletero 10/12 costillas



Iberian Acorn Pork Intercostal Strips

Iberian Acorn Pork Belly

Panceta



Iberian Acorn Pork Back Fat Slabs

Tocino de Lomo

Iberian Acorn Pork
Top Loin

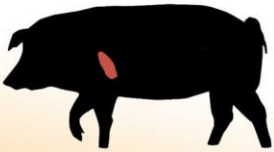
Mogote

Iberian Acorn Pork Shoulder Steak

Presa

Iberian Acorn Pork Shoulder Muscle

Secreto

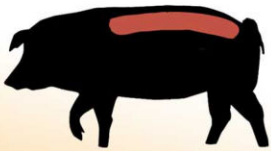


Iberian Acorn Pork Terderloin

Solomillo

Iberian Acorn Pork Loin

Lomo



Iberian Acorn Pork
Boneless Flank
Pluma

Distribuidora Jarota de carnes

Pol. Ind. Cárnico s/n
14440 - Villanueva de Córdoba
Spain
www.jarotadecarnes.com
info@jarotadecarnes.com
+34 857801179

apm meat

C/Valle Guadalentin nº 2
CNN- FL.1 - OF-1 - Pol. Ind. Marimingo.
30180 - Bullas - Murcia - Spain
www.apmspain.com
info@apmspain.com
+34968657072 +34968653707