

# NEWPORT

Meat & Seafood | a Sysco company



## MONTARAZ

Steward of the pasture. Guardian of  
quality.

# IBÉRICO PORK MEAT

NewportMeat.com | 949.474.4040



**PRESA IBÉRICA**  
**PORK SHOULDER STEAK – PASTURE RAISED**

**PRODUCT DESCRIPTION**

The Presa Ibérica is part of the loin header. It is one of the most vetoed meats of intramuscular fat, which gives it an exquisite and succulent flavor. In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**  
104810

**BEST BEFORE**  
24 Months

**WEIGHT/PC**  
1.54 Lb (appx)

**EAN CODE**  
UNIT: 84360330133074

**CONSERVATION**  
Keep frozen

**BAGS/CS**  
8

**UNITS/BAG**  
1

**WEIGHT/CS**  
12.13 Lb (appx)

**PCS/CS**  
8

**SECRETO IBÉRICO**  
**PORK STEAK – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Special cut that is ‘hidden’ between the shoulder and the loin.

Its high content of infiltrated fat gives it a pinkish color and a very special juiciness.

In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**

104811

**BEST BEFORE**

24 Months

**WEIGHT/PC**

1.54 Lb (appx)

**EAN CODE**

UNIT: 84360330133081

**CONSERVATION**

Keep frozen

**BAGS/CS**

6

**UNITS/BAG**

2

**WEIGHT/CS**

11.02 Lb (appx)

**PCS/CS**

12

**CABECERO IBÉRICO  
PORK COLLAR – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Cabecero ibérico is the pork collar or top of the loin, also known in Italian as coppa or capocollo.

This is the muscle running from the neck of the pig to the ribs. After the loin, the cabecero is the third largest muscle from the Iberico pork.

Cabecero Iberico is an extremely well marbled pork cut, that lends itself to a variety of cooking methods due to its high level of fat infiltration.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**

104812

**BEST BEFORE**

24 Months

**WEIGHT/PC**

2.86 Lb (appx)

**EAN CODE**

UNIT: 84360330133111

**CONSERVATION**

Keep frozen

**BAGS/CS**

4

**UNITS/BAG**

1

**WEIGHT/CS**

12.13 Lb (appx)

**PCS/CS**

4

**CARRÉ IBÉRICO**  
**PORK RIB RACK – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Piece of loin crowned with rib bones. It is highly valued by European chefs. The infiltrated fat melts in the oven, providing juicy texture and flavor to each chop. In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**

104813

**BEST BEFORE**

24 Months

**WEIGHT/PC**

2.64 Lb (appx)

**EAN CODE**

UNIT: 84360330133142

**CONSERVATION**

Keep frozen

**BAGS/CS**

4

**UNITS/BAG**

1/2

**WEIGHT/CS**

9.92 Lb (appx)

**PCS/CS**

4

**LÁGRIMA IBÉRICA  
LOIN RIB STRIP – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Located between the ribs, this elongated piece is very tasty and tender due to its richness in fat. The Iberico pig is an exceptional animal. Its purity lies in its untamed and wild character. In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**  
1104814

**BEST BEFORE**  
24 Months

**WEIGHT/PC**  
1.76 Lb (appx)

**EAN CODE**  
UNIT: 84360330133135

**CONSERVATION**  
Keep frozen

**BAGS/CS**  
8

**UNITS/BAG**  
20

**WEIGHT/CS**  
14.33 Lb (appx)

**PCS/CS**  
160

**PANCETA IBÉRICA  
PORK BELLY – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Panceta comes from the belly of the revered Spanish Iberico pig. Well marbled with strips of creamy white fat. It is also healthier and richer in antioxidants than regular pork belly. In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**

104815

**BEST BEFORE**

24 Months

**WEIGHT/PC**

3.19 Lb (appx)

**EAN CODE**

UNIT: 84360330133159

**CONSERVATION**

Keep frozen

**BAGS/CS**

6

**UNITS/BAG**

1/2

**WEIGHT/CS**

18.96 Lb (appx)

**PCS/CS**

6

**PLUMA IBÉRICA  
PORK END LOIN – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Coming from the final part of the loin, it is distinguished by its triangular and flat shape. It is the perfect balance between the lean part and the fat part.

In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**

Special Order

**BEST BEFORE**

24 Months

**WEIGHT/PC**

1.32 Lb (appx)

**EAN CODE**

UNIT: 84360330133067

**CONSERVATION**

Keep frozen

**BAGS/CS**

10

**UNITS/BAG**

2

**WEIGHT/CS**

11.02 Lb (appx)

**PCS/CS**

20

**SOLOMILLO IBÉRICO  
PORK TENDERLOIN – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Coming from the lower back (between the lower back and the ribs).  
Its almost total absence of fibers gives it its appreciated texture and flavour.  
In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

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<b>ITEM #</b> Special Order	<b>BEST BEFORE</b> 24 Months	<b>WEIGHT/PC</b> 0.77 Lb (appx)
<b>EAN CODE</b> UNIT: 84360330133104	<b>CONSERVATION</b> Keep frozen	<b>BAGS/CS</b> 18
	<b>UNITS/BAG</b> 1	<b>WEIGHT/CS</b> 14.33 Lb (appx)
		<b>PCS/CS</b> 18

**A B A N I C O IBÉRICO**  
**PORK FAN SHAPED CUT – PASTURE RAISED**

**PRODUCT DESCRIPTION**

Very juicy and tender thin meat that 'hugs' the ribs from the outside.  
When cooking, its numerous veins of fat melt and enhance the flavor of this coveted meat.  
In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

<b>ITEM #</b> Special Order	<b>BEST BEFORE</b> 24 Months	<b>WEIGHT/PC</b> 1.54 Lb (appx)
<b>EAN CODE</b> UNIT: 84360330133166	<b>CONSERVATION</b> Keep frozen	<b>BAGS/CS</b> 9
	<b>UNITS/BAG</b> 4	<b>WEIGHT/CS</b> 13.89 Lb (appx)
		<b>PCS/CS</b> 36

**ECRETO DE PAPADA IBÉRICA  
PORK NECK STEAK – PASTURE RAISED**


**PRODUCT DESCRIPTION**

Located in the neck region (cutaneous muscle of the neck). It has an irregular and somewhat flattened shape.

It is a very marbled piece and its meat is tasty, juicy, tender and rich in proteins, minerals and vitamin B...It is ideal for grilling. In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

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<b>ITEM #</b> Special Order	<b>BEST BEFORE</b> 24 Months	<b>WEIGHT/PC</b> 1.43Lb (appx)
<b>EAN CODE</b> UNIT: 84360330133088	<b>CONSERVATION</b> Keep frozen	<b>BAGS/CS</b> 8
	<b>UNITS/BAG</b> 4	<b>WEIGHT/CS</b> 11.46 Lb (appx)
		<b>PCS/CS</b> 32

**CARRILLERA IBÉRICA  
PORK CHEEKS – PASTURE RAISED**

**PRODUCT DESCRIPTION**

The relatively lean, moist cut of meat that comes from the cheek of the animal. It is a fantastic cut that is usually served Braised. Its purity lies in its untamed and wild character. In its meat we find a privileged soft and creamy texture, the result of thousands of years of natural selection in an isolated environment.



**BREED:** IBÉRICO

**FEEDING:**  

**ITEM #**

Special Order

**BEST BEFORE**

24 Months

**WEIGHT/PC**

1.43Lb (appx)

**EAN CODE**

UNIT: 84360330133128

**CONSERVATION**

Keep frozen

**BAGS/CS**

8

**UNITS/BAG**

6

**WEIGHT/CS**

11.68 Lb (appx)

**PCS/CS**

48



# MONTARAZ

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## L O M O IBÉRICO PORK LOIN – PASTURE RAISED

### PRODUCT DESCRIPTION

It is one of the noblest and most appreciated fresh pieces of the Iberian Pig. It contains a high infiltration of fat, giving the meat a unique softness and tenderness. In addition to being a very healthy meat, it offers a wide variety of recipes.



**BREED:** IBÉRICO

**FEEDING:**  

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#### ITEM #

Special Order

#### BEST BEFORE

24 Months

#### WEIGHT/PC

1.76 Lb (appx)

#### EAN CODE

UNIT: 84360330133371

#### CONSERVATION

Keep frozen

#### BAGS/CS

5

#### UNITS/BAG

1/3

#### WEIGHT/CS

16.58 Lb (appx)

#### PCS/CS

5