







s masters of the age-old secrets of curing ham and sausage, Chacinerías Díaz continues to practice the family art. Time has witnessed the evolution of a company that has become a reference for how to craft and produce finely cured pork products. From the beginning of the 20th century, when Pedro Diaz began our tradition in a small village in the hills of Salamanca to the present, Díaz has maintained the same artisanal philosophy of traditional craftsmanship: keeping an eye on the past insures the perseverance of the company in the future. The company manages the entire manufacturing process from breeding & raising their own livestock to producing their own fodder, slaughterhouse and production plant. Each part of the process is specifically designed to meet the highest quality standards. This policy of self-reliance, combined with a century of experience has built the guarantee that our clients receive the best product available. In our new facilities, age-old tradition and modern technology join hands. The hearty breed of livestock is fed naturally and raised in our own fields and pastures of Salamanca giving rise to a final product which instills confidence to one of the greatest flavours of all time. The constant pampering of the raw material from start to finish can be savoured in every bite. The new age requires new strategies and Chacinerías Díaz has managed to combine technological advances with the preservation of and respect for the natural evolution of the final product. With the same traditional methods used since the beginning, the initial cold curing process is completed with natural aging where the products remain until they acquire the consistency, smell and flavor of traditional artisanal products.









## Oberian Shoulder ham

This exemplary piece is cured for 15 to 24 months. Its subtle aroma defines the authentic flavour of Iberian products. The appropriate cutting, in fine slices, highlights and enhances its special gastronomic qualities.









## Oberian Lomo

The noble cured pork loin seduces the taste buds with its exquisite flavour. A star on the most demanding tables, the "lomo ibérico" expresses its elegance with refined cuts and texture. The slow aging process lasts more than three months and bestows a delicate, harmonic and smooth taste upon this product which convinces all who taste it.



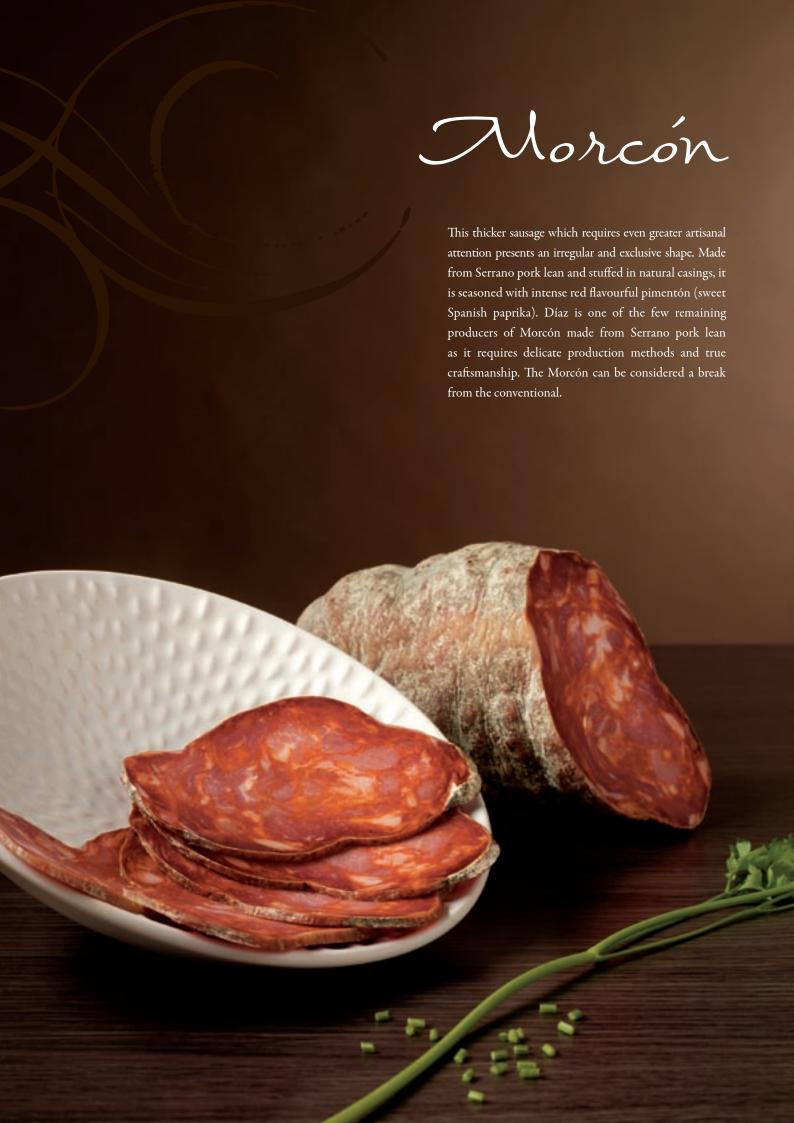














The distinguished flavour of our products combines with the practicality of the packaging. The careful presentation of slices conserves all of the characteristic flavour of our products on a ready-to-serve plate. The traditional process adapts to the times without renouncing the gradual aging process.





## Vacuum-Sealed

Our products can be obtained in a format which insures their freshness and quality longer. The vacuum packaging conserves all of the nutritive properties, the juiciness and the tenderness from the first day, and facilitates the sale of half-portions or smaller custom size products.



