







As 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.

Serrano Ham

Thanks to the union of a specially treated and select breed, the climate and location of the province, and a slow and natural curing process of 15 to 24 months, we obtain a grand reserve Serrano Ham: a luxury item for its sweet and delicate taste as well as its characteristic and attractive texture.



Iberian Ham

The production process begins with the care of the animal itself which is fed naturally and bred free-range in the extensive, ample fields of Salamanca. Its flavour hints at the aromas of pastures, whisking us away to the natural environment which enhanced the qualities of this exquisite gastronomic piece. The curing process varies in accordance with its weight from 22 to 30 months.



Grand Reserve Shoulder ham

The breed used for this piece endows it with a refined sweet taste which is soft on the palate. The curing process varies from 9 to 14 months: an aging process which infuses the meat with a profound and symmetric aroma.



Iberian 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.



Other leg cuts

Hams and shoulder hams can be adapted to other practical and manageable formats that clients may need (boneless, without external fat, etc.) and packaged to conserve all of their flavour.





Jamón Serrano
Gran Reserva



Loin and Top Loin (lomito)

The dry-cured loin possesses a full aroma which attracts and stimulates the senses. The 3 month natural curing process enhances its smell and flavour, contributing to that extra value which is greatly appreciated at the table.

The “cabecero” or top loin is juicier meat with a more intense flavour. The 3 month curing process gives it a distinct unique character, light aroma and pleasing taste.



Iberian 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.



Grade A Chorizo

This dry-cured specialty is made with Serrano pork lean whose flavour combines well with the uniqueness of pimentón (sweet Spanish paprika). Allowed to age for more than two months, the consistent and firm textures are noticeable as fine slicing emits the aroma of the seasonings: a delicious artisanal product.



Iberian Chorizo

A traditionally cured star product that is made from the famous Iberian free range pigs' lean and natural seasonings, provide subtleties of the Serrano flavour with a deeper earthy flavour, satisfying even the most select palates.



Grade A Salchichón

This lighter sausage similar to salami comes from the same premium source of Serrano products. The two month curing process gives character to the unique flavour offered by the balance of natural seasonings: a formula conceived from the original secrets of traditional craftsmanship.



Iberian Salchichón

The result of the best selection of free range, acorn-fed pigs' lean, this product is characterized by freshness and incorporates the flavour of its spices which define a natural balanced taste. Pleasure is served.



Morcón

This thicker sausage which requires even greater artisanal attention presents an irregular and exclusive shape. Made from Serrano pork lean and stuffed in natural casings, it is seasoned with intense red flavourful pimentón (sweet Spanish paprika). Díaz is one of the few remaining producers of Morcón made from Serrano pork lean as it requires delicate production methods and true craftsmanship. The Morcón can be considered a break from the conventional.



Pre-Sliced and Assorted selections

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.





CHACINERÍAS DÍAZ, S.A.

Pol. Ind. Castellanos de Moriscos, Parc. 505-506

37439 Castellanos de Moriscos · SALAMANCA · ESPAÑA

Tel.: +34 923 36 14 48 · Fax: +34 923 36 14 50

info@chacineriasdiaz.com

www.chacineriasdiaz.com

