



REDONDO
IGLESIAS

• DESDE 1920 •



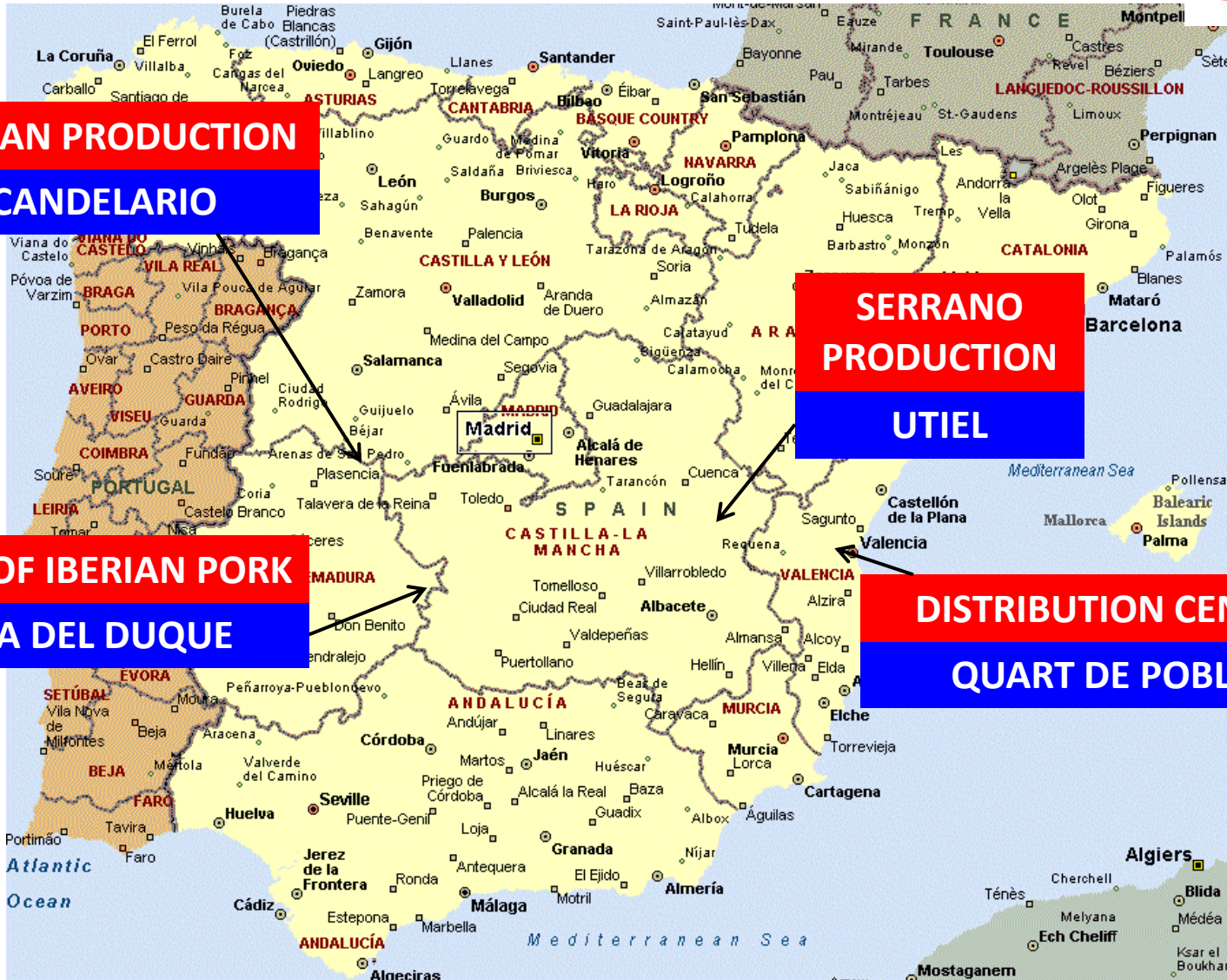
OUR COMPANY

- **Original from Salamanca, Redondo Iglesias is a long established ham and cured pork producer. This family business was founded nearly 100 years ago.**
- **Redondo Iglesias produces two types of cured spanish pork products:**
 - **Serrano**
 - **Ibérico (Iberian)**
 - **Iberico cebo (Iberian free range)**
 - **Iberian bellota (Iberian free range, acorn fed)**
- **Redondo iglesias is noted for its commitment to excellence: the company is often referred to as “masters of ham”.**
- **The quality of the products has enjoyed wide acceptance: Redondo Iglesias has had continuous USDA approval to export to the U.S. since 2001 and we are currently leading this market.**

SOME COMPANY DATA

- **Employees: 60 persons**
- **Net sales 2012: 16,2M €**
- **Production volume 2012: 2700T of cured hams, shoulders,chorizo,salchichon and lomo.**

PRODUCTION FACILITIES



OUR SERRANO HAM

- Our industrial facility is at Utiel, village in the mountains next to Valencia at 800m above sea level. These are ideal conditions for curing ham with cold and dry winters and short summers.
- Facility certified by USDA,IFS,BRC.
- Long curing process (15 to 20 months) to get an authentic serrano ham by Redondo Iglesias.



BREEDING OUR IBERIAN PORKS

- At our ranch called “El Retorno”, natural habitat of Iberian pork in Extremadura. Pigs are allowed to range freely outdoors.
- Genetic selection.
- Pure iberian sows.



BREEDING OUR IBERIAN PORKS

- Ample feeding grounds . Water and food are located in different areas to force animals movements.
- Animals are aged over 10 (cebo) and over 15 months for bellota.



CURING OUR IBERIAN MEAT PRODUCTS

- At Candelario in the Sierra of Béjar, Salamanca . A unique location for natural curing of meat products at 1300 m above sea level, in an exceptionally natural environment.
- Curation period: Minimum 36 months for bellota ham, 24 months for cebo, and 4 months for chorizo/salchichon/lomo .
- Selection of every single piece.
- BRC certified

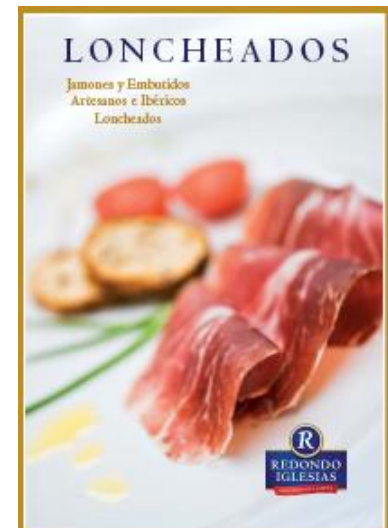
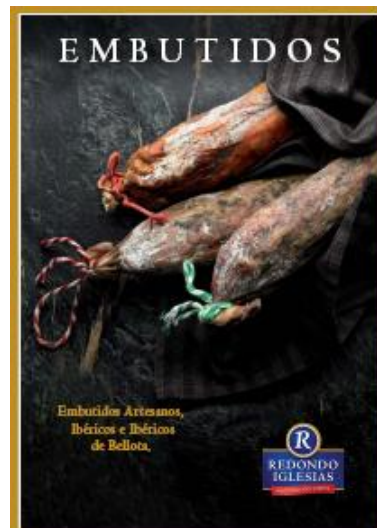
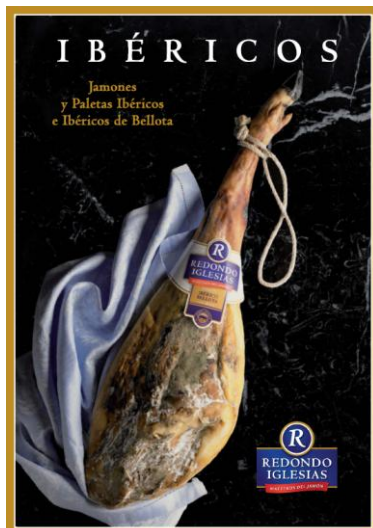


COMMITMENT TO QUALITY

- Selection of strategic locations valid for natural meat products curation.
- Traditional production process and recipes.
- Selection and control of every single sales unit by our ham masters.
- All our production units follow the microbiological criteria of the USDA regulations.

OUR PRODUCTS

- **IBERIAN BELLOTA (acorn fed):** hams, shoulders, chorizo, salchichon, lomo, sliced.
- **IBERIAN “cebo de campo”(free range):** hams, shoulders, sliced.
- **SERRANO:** only Gran Reserva (cured over 15 months), chorizo, sliced.

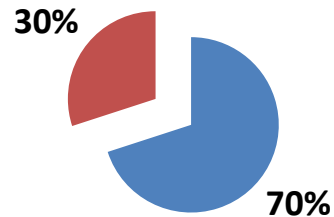


SALES DISTRIBUTION

- **Main international markets:**
 - USA 55%, Mexique 27%, Russie 10%, Canada 5%
- **International branches:**
 - Branch office in USA opened in 1997 .Redondo Iglesias U.S.A.
 - Opening of our factory in Canada in 2012.
Redondo Iglesias inc. Laval Montreal

2011

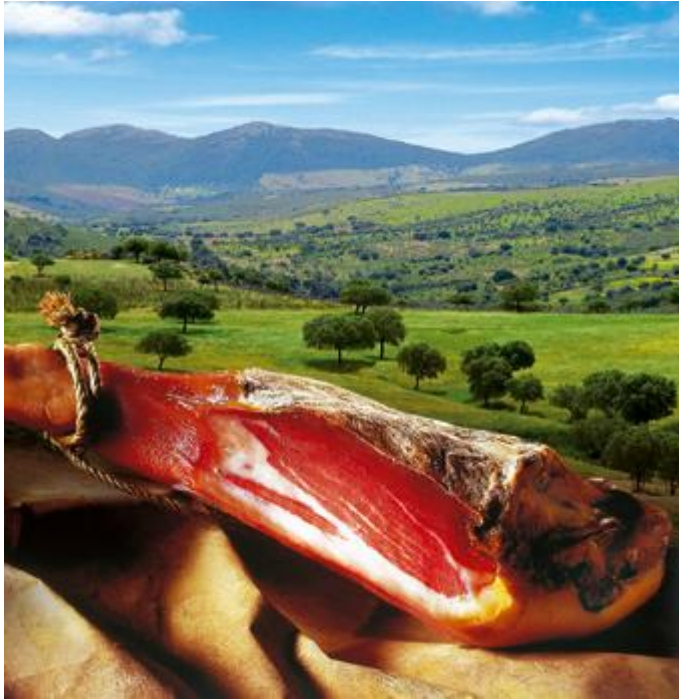
■ Spain ■ International



CUSTOMERS

- Redondo inglesias is the best known ham brand among professionals and most demanding customers in Spain and in some foreign markets such as USA, Canada , Mexico or Russia.
- Among our customers, premium spanish retailer such as El Corte Inglés put their trust in our products and service.





REDONDO IGLESIAS S.A.U.
www.redondoiglesias.com