



CÉSARNIETO

*group*

*Catalogue*



*César Nieto*



# Our ibérico meats



Weight per block : +/- 1.5kg

## Iberico Collar

Iberico Collar or “Cabacero” in Spanish, is our most sought after item from our range of fresh Iberico meat. This cut is well marbled and often used as a steak or a whole roasted number.



Weight per block : +/- 1.3kg



## Iberico Meaty Spare Ribs

Asia's highest consumption cut, the Iberico Meaty Spare Ribs is usually served as a whole rack or occasionally split by individual bones. Highly recommended to be grilled or baked.



# Our ibérico meats



Weight per block : +/- 1.3kg  
Weight per peice : +/- 300gm

## Iberico Abanico

This cut is extracted from an area close to the ribs. It forms the outer part of the ribs and has good marbling content making it a very tender piece of meat. It is shaped like a “Fan”, which translates to Abanico in Spanish. This cut is ideal for barbecues.



Weight per block : +/- 1.2kg  
Weight per peice : +/- 400gm



## Iberico Jowl

Iberico Jowl comes from the lower part of the head, beneath the jaw. This cut is characteristically rich in fat marbling with a more lean centre layer. This cut ideally used for frying.



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SECRETO



Weight per block : +/- 0.8kg  
Weight per peice : +/- 400gm

## Iberico Secreto

The Secreto is a muscle at the top of the back, between the belly and loin section. It has a very high fat marbling content making it one of the juiciest cut. It is highly recommended for barbecues.



LAGRIMAS

Weight per block : +/- 0.8kg

## Iberico Lagrimas

This juicy meat chunks are actually the meat of the meaty spare ribs without the bones. It contains some muscle content that makes it slightly springy. This cut is perfect for stir-fry in chinese cuisines.



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Weight per block : +/- 1.2kg

## Iberico French Rack

Iberico French Crown Rack or better known as Corona, is a loin with bone in and cleaned bones to make for a perfect pork chop. This rack has 5 bones only. Perfect for serving as a steak.



Weight per block : +/- 0.8kg

LOIN RIBS

## Iberico Loin Ribs

The smaller sized cut from the meaty spare ribs, this cut makes for a more manageable product when serving to a customer. Flavors still as juicy between the bones. Recommended to be grilled or baked.



# Our ibérico meats



Weight per block : +/- 1.1kg

## Iberico Presa

Iberico Presa is one of the most prized cuts from the Iberico pig. It's high marbling content makes it really juicy. It's in an oval shape and removed from very close to the spine. Recommended for the grill or oven baked



Weight per block : +/- 2.8kg



## Iberico Skinless Belly

The versatile Iberico skinless belly can be used for many things. It has a very high fat concentration, that makes it good for sausages or even pork lard. Can be made in to a porchetta as well. Recommended for baking or stewing.



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Weight per block : +/- 0.6kg

## Iberico Ramen Roll

Iberico rolled belly is made specially for ramen toppings. It's a juicy piece of belly that can be cut in to thin slices for ramen or even thick cut as a steak. Highly recommended for ramen.



Weight per block : +/- 1.0kg

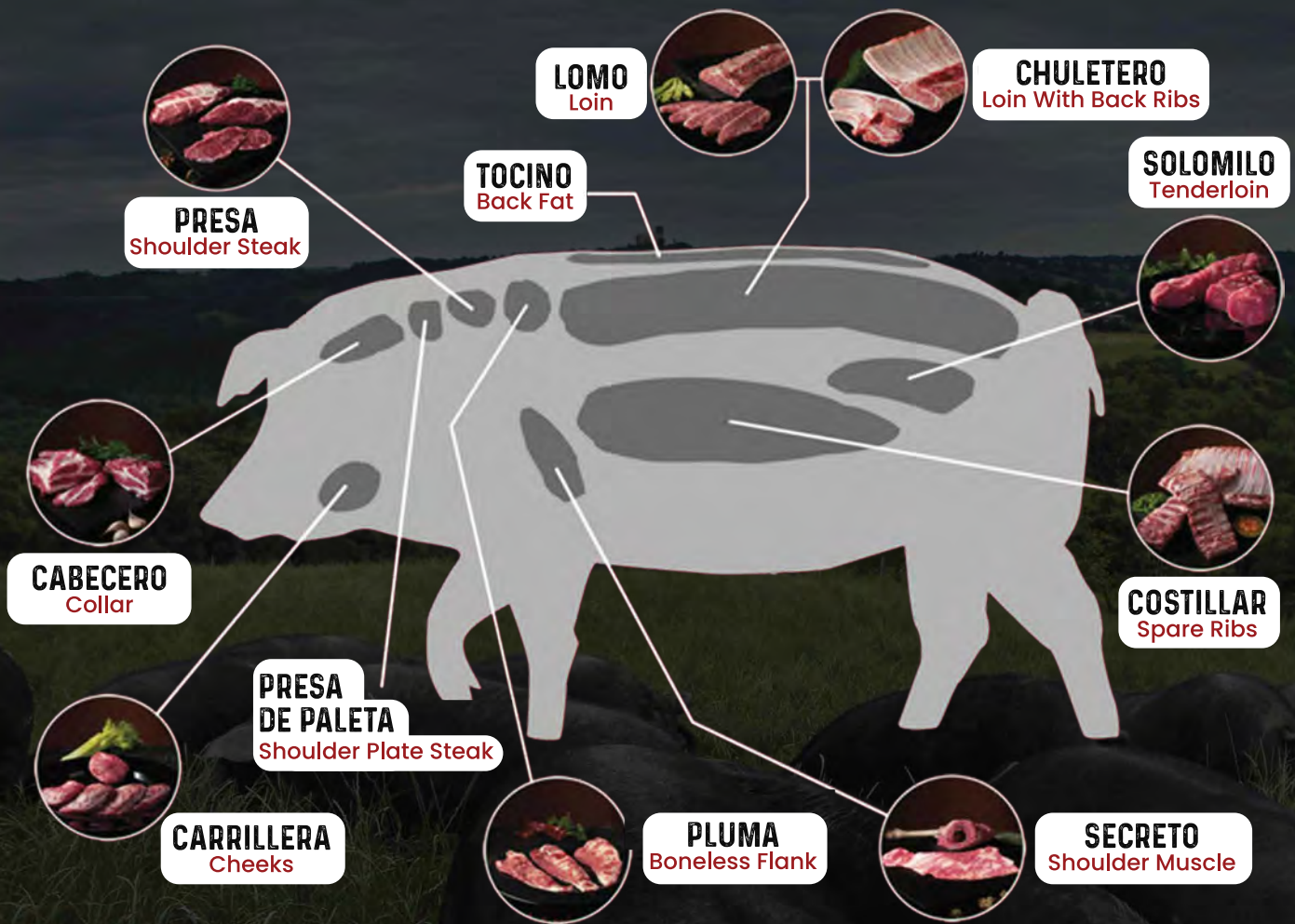


## Iberico Cheek

The Iberico cheek or Carillada in Spanish is the meat directly at the cheek. It is round/oval shaped and slightly springy. Recommended for stewing



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## Other Available Cuts

### Minced Meat

Weight per block : +/- 1.0kg

### Secreto Segunda

Weight per block : +/- 1.1kg

### Tomahawk

Weight per block : +/- 2.4kg

### Back Fat

Weight per block : +/- 4kg