

MANUAL ON HOW TO PRESERVE A HAM/SHOULDER

REMOVE WRAPPERS

The curing process of a ham does not end until it begins to be consumed, remove wrappers so the ham can breathe, this will prevent moisture and mold from appearing

1

RUB IT WITH OLIVE OIL

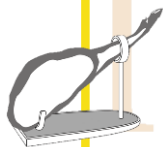
If the ham wont be consume right away, it is advisable to rub the ham with olive oil, it will prevent the ham from drying

2

KEEP IN A FRESH PLACE

The ham should be kept in a fresh and dry area, at a stable temperature, without direct light input

3



4

PRESERVING A STARTED HAM

Only cut the amount that will be consume, since Iberian goods preserves much better its properties on the same leg/shoulder

ALREADY STARTED HAM

Place the piece in the jamonero, trying to keep it away from the sun, in a fresh and dry place for better preservation

5

6

AFTER THE CUTS ROUNDS

Cover the ham cut area with slices of fat from the same ham, this is done to maintain hydration and prevent the ham from drying out