

CAMPO GRANDE

Campo Grande Ibérico comes from heirloom Iberian pigs. We source directly from humane family-owned farms in southern Spain that never use gestation or farrowing crates, nor antibiotics or hormones.

These rustic Slow Growth black-hoofed hogs are free-range and live twice as long as their industrial counterparts. Their 100% vegetarian diet hinges on nuts and grasses, which makes for multilayered flavor and off-the-charts marbling.



Sustainable

Family owned farms. Humanely raised. Crate free. Slow-growth breed that lives twice as long as the industrial standard.

Flavorful

Umami. Nutty. Juicy. Tender.

Nutritious

No antibiotics. No hormones. Non-GMO.
High in Omega-9s and oleic acid (all the same healthy fat in olive oil)



**CAMPO
GRANDE**

MEATS BY
LINZ



THE WAGYU OF PORK

CAMPO GRANDE'S BELLOTA IBERICO PORK IS THE PERFECT EXAMPLE OF ATTENTION TO GENETICS, LIFESTYLE, AND DIET CREATING INCREDIBLY MARBLED CUTS.

CODE	DESCRIPTION	SPEC
FPO1	SECRETO	16/1.1# AVG.~ 17.5# CS
FPO2	PRESA	12/1.54# AVG.~ 18.5# CS
FPO3	ALBANICO	18/1.1# AVG.~ 19.8# CS
FPO4	PLUMA	12/1.5# AVG.~ 18.5# CS
FPO5	4-RIB RACK	6/2.1# AVG.~ 13# CS
FPO6	BELLY	12/1.25# AVG.~ 15# CS
FPO7	LOIN ROAST	12/1.25# AVG.~ 15# CS
FPO8	COPPA	8/2.3# AVG.~ 18# CS
FPO9	ST. LOUIS RIB	6/1.8# AVG.~ 11# CS
FP10	FLANK STEAK	18/1.2# AVG.~ 21# CS
FP14	SKIRT STEAK	18/1.1# AVG.~ 20# CS
FP15	JOWL SECRETO	16/0.5# AVG.~ 8# CS
FP16	BELLY SECRETO	14/1.3# AVG.~ 18# CS
FP18	SOLOMILLO TENDERLOIN	12/2# AVG.~ 24# CS
CPLO1	PALETA SHOULDER HAM 2PC	2/12# AVG.~ 24# CS