

CAMPO GRANDE

THE WAGYU OF PORK[®]

AUTHENTIC SPANISH FLAVORS,
CRAFTED WITH CARE AND SUSTAINABILITY.



IBÉRICO PORK

The New York Times ONDT EATER GEAR PATROL Bloomberg

"Among the most delicious things I've ever tasted and the most memorable meals I've eaten, and I've been writing on food for 25 years"

Forbes

AMAZING PORK BOILS DOWN TO THREE FACTORS: GENETICS, LIFESTYLE AND DIET



SHOCKINGLY MARBLED MEAT – Think Kobe and Wagyu beef.

INCREDIBLY JUICY, MELTS IN YOUR MOUTH LIKE BUTTER – Extremely tender texture that actually melts in your mouth due to it's ultra-low melting point!

IBÉRICO, MOST PRIZED AND HIGHLY REGULATED BREED IN THE WORLD.

100% BORN, RAISED AND HARVESTED IN SPAIN.

OUR IBÉRICO PORK IS



CONTENTS

01	IBÉRICO CUT GUIDE	5
02	CURED IBÉRICO	17

IBÉRICO CUT GUIDE



SCAN

To View All Butchering Videos



SCAN

To View All Unboxing Videos



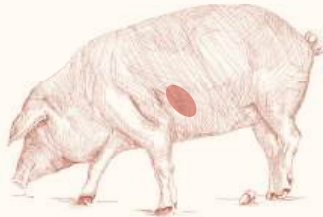


IBÉRICO SECRETO STEAK

The Spanish butcher's "best-kept secret" and the crown jewel of fresh Iberico pork. The Secreto is a thin cut of meat hidden on the side of the thick neck, between the shoulder blade and the loin of an Iberian pig.

CODE FP01

WEIGHT	PC PER PACK	PACKS PER CASE
14-21 oz	1	16

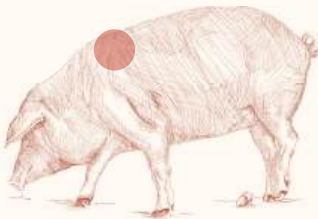


IBÉRICO PRESA STEAK

Known as "Preso" in Spain, this 2-inch thick cut from the shoulder/collar area has off-the-charts marbling equivalent to its beef counterpart, the Denver Steak.

CODE FP02

WEIGHT	PC PER PACK	PACKS PER CASE
21-26 oz	1	12



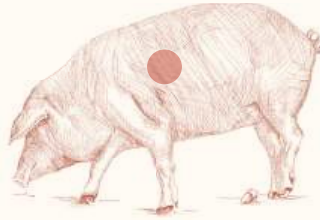


IBÉRICO ABANICO STEAK

A special steak seam butchered from the Rib Cap section. The Abanico shines with quick-cooking methods. Grill it, sear it, or stir-fry it with bold flavors like garlic and citrus.

CODE FP03

WEIGHT	PC PER PACK	PACKS PER CASE
14-21 oz	2	18

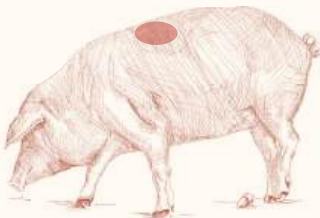


IBÉRICO PLUMA STEAK

Sandwiched between the collar and the loin, this highly marbled cut lends itself well to quick-cooking methods like searing, sautéing, and grilling.

CODE FP04

WEIGHT	PC PER PACK	PACKS PER CASE
18-25 oz	2	12



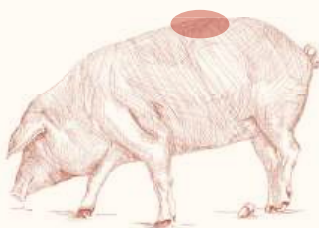


IBÉRICO 4-RIB RACK

Cut from the ultra-marbled Center Cut Rib section, this 4-bone rack can be cut into single Bone-in Ribeye Steaks (pork chops) or left intact for a succulent roast.

CODE FP05

WEIGHT	PC PER PACK	PACKS PER CASE
22-30 oz	1	8

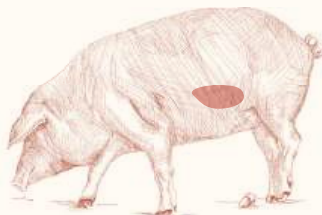


IBÉRICO PORK BELLY

Roast it, smoke it, bake it, grill it, or even make your own homemade bacon! Our Iberico Thick Pork Belly brings a rich umami-packed flavor to your favorite pork belly recipes.

CODE FP06

WEIGHT	PC PER PACK	PACKS PER CASE
56-65 oz	1	4



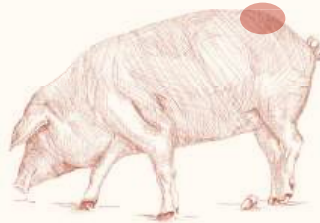


IBÉRICO LOIN ROAST

A boneless cut with abundant marbling that keeps the meat juicy as it cooks. Delicious brined or rubbed with spices, and barbecued over indirect heat.

CODE FP07

WEIGHT	PC PER PACK	PACKS PER CASE
15-22 oz	1	12

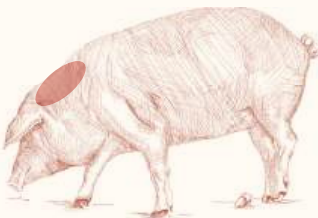


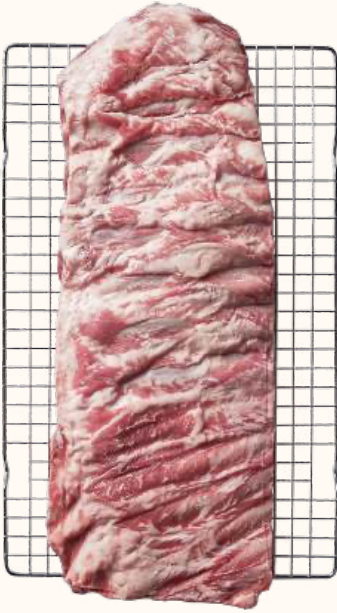
IBÉRICO COPPA

The Coppa is an incredibly marbled & tender cut from the upper collar. It's best suited for charcuterie or slow roasting.

CODE FP08

WEIGHT	PC PER PACK	PACKS PER CASE
26-35 oz	1	8



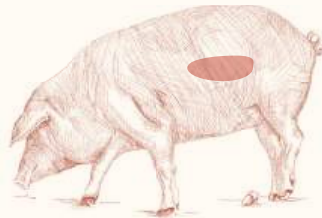


IBÉRICO ST. LOUIS RIBS

The quintessential American cut begging to be coated in a spicy rub and to be paired with an ice-cold beer.

CODE FP09

WEIGHT	PC PER PACK	PACKS PER CASE
26-34 oz	1	10

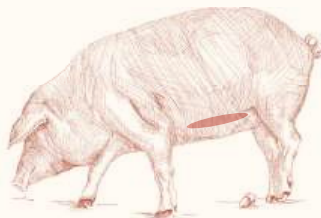


IBÉRICO FLANK STEAK

Similar to its beef counterpart, the flank steak is seam butched from an area close to the pork belly. Best enjoyed seared, and like all our cuts, sliced against the grain.

CODE FP10

WEIGHT	PC PER PACK	PACKS PER CASE
14-21 oz	1	18



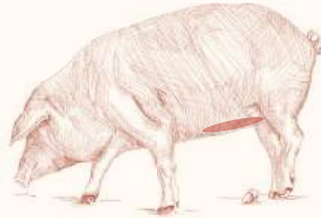


IBÉRICO SKIRT STEAK

Marinate and grill quickly, then cut into strips. Enjoy on a sandwich, a stir-fry, or make some epic “carne asada”.

CODE FP14

WEIGHT	PC PER PACK	PACKS PER CASE
14-21 oz	1	18

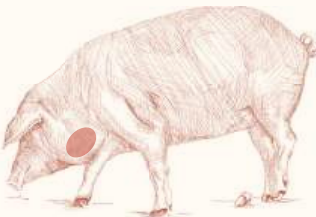


IBÉRICO JOWL SECRETO

A “Guanciale” steak (in Italian) from behind the cheeks - this is a rare cut with an off-the-charts marbling that crisps up beautifully when cooked.

CODE FP15

WEIGHT	PC PER PACK	PACKS PER CASE
14-21 oz	2	16



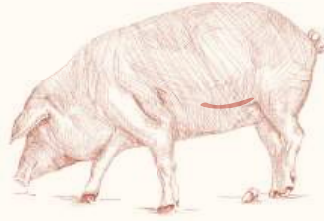


IBÉRICO PORK BELLY STEAK

Located on the underbelly of the Ibérico pig, the “Secreto Barriguera”, while just as rich and succulent as the Secreto, is thinner with a light pink coloring.

CODE FP16

WEIGHT	PC PER PACK	PACKS PER CASE
21-28 oz	1	14

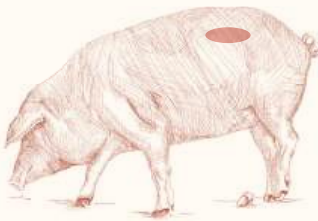


IBÉRICO SOLOMILLO

Also known as the Tenderloin, this ultra-tender boneless cut has remained Spain’s favorite cut for generations.

CODE FP18

WEIGHT	PC PER PACK	PACKS PER CASE
21-32 oz	2	12



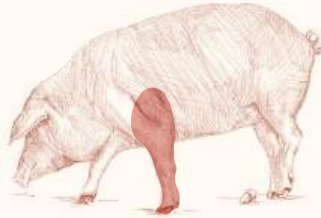


IBÉRICO PORK SHOULDER (PICNIC)

Prepare the ultimate pork roast with an insanely crispy crackling, carnitas, pulled pork and the best “chicharrón” you’ll ever try.

CODE FP21

WEIGHT	PC PER PACK	PACKS PER CASE
15-17 lb	1	2

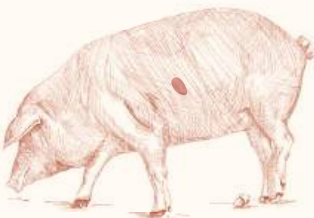


IBÉRICO OUTSIDE SKIRT STEAK

Known as “Churrasco”, this thin, juicy cut is packed with deep, meaty flavor. With its signature marbling and bold umami bite, it sears beautifully and slices like butter.

CODE FP43

WEIGHT	PC PER PACK	PACKS PER CASE
17-20 oz	Varied	18



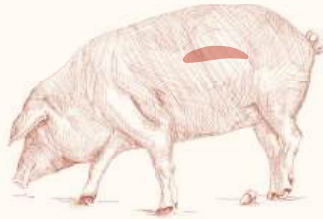


IBÉRICO BABY BACK RIBS

Throw them on the barbecue, or slow cook them in the oven to absolute perfection. Fall-off-the-bone deliciousness packed with the Ibérico umami you know and love is guaranteed.

CODE FP19

WEIGHT	PC PER PACK	PACKS PER CASE
30-34 oz	1	6



SKINLESS IBÉRICO PORK SHOULDER (PICNIC)

The quintessential cut for effortless fall-apart BBQ pulled pork, delicious carnitas, and fork-tender pork shoulder roasts with the umami-punch of Ibérico you know and love.

CODE FP21SK

WEIGHT	PC PER PACK	PACKS PER CASE
16-18 lb	1	2



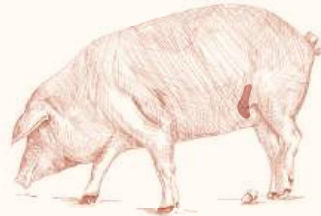


IBÉRICO HANGER STEAK

Discover the exceptional taste of our Ibérico Hanger Steak, a prized cut celebrated for its rich flavor and tenderness. Also known as the “butcher’s steak,” this lean yet tender cut is located near the ribs and is best enjoyed grilled or pan-seared. Its beef counterpart is the hanger steak or “butcher’s cut.”

CODE FP26

WEIGHT	PC PER PACK	PACKS PER CASE
7-14 oz	1	14

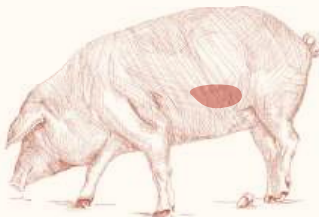


IBÉRICO THICK-CUT APPLEWOOD SMOKED BACON

Intricate layers of fat make our Ibérico bacon an explosion of umami, smoky, sweet and meaty flavors. Applewood smoked and nitrate-free.

CODE CPS13

WEIGHT	PC PER PACK	PACKS PER CASE
8 oz	Varied	8



CURED
IBÉRICO





IBERICO HAM

Deeply savory shoulder ham, expertly cured for intense flavor.

CODE CPZ15

Food Service Product

WEIGHT	PC PER PACK	PACKS PER CASE
12 oz	sliced	5

CODE CPL02

Whole Ham

WEIGHT	PC PER PACK	PACKS PER CASE
17-20 lbs	1 pc	2

IBÉRICO SHOULDER HAM

Jamón Ibérico front-leg ham, prized for its buttery texture and intense umami and nutty flavor.

CODE CPZ15

Food Service Product

WEIGHT	PC PER PACK	PACKS PER CASE
12 oz	sliced	5

CODE CPL01

Whole Shoulder Ham

WEIGHT	PC PER PACK	PACKS PER CASE
11-15 lbs	1 pc	2

CODE CPS05

Retail Product

WEIGHT	PC PER PACK	PACKS PER CASE
2oz	sliced	5



SLICED IBÉRICO CHORIZO

Rich, smoky Ibérico chorizo seasoned generously with paprika.

CODE CPZ02

Food Service Product

WEIGHT	PC PER PACK	PACKS PER CASE
12 oz	sliced	5

CODE CPS02

Retail Product

WEIGHT	PC PER PACK	PACKS PER CASE
2 oz	sliced	12



SLICED IBÉRICO SALCHICHÓN

Delicate dry-cured Ibérico salchichon sausage with peppery notes.

CODE CPZ01

Food Service Product

WEIGHT	PC PER PACK	PACKS PER CASE
12 oz	sliced	5

CODE CPS01

Retail Product

WEIGHT	PC PER PACK	PACKS PER CASE
2 oz	sliced	12





WHAT MAKES CAMPO GRANDE PORK SO SPECIAL?

Those who have savored Ibérico all agree on one thing: They couldn't believe they were eating pork when they first tried it. The natural umami, tenderness, and superior marbling often leaves unsuspecting diners wondering if they were really eating pork, or a fine Wagyu steak.



WHAT WE'RE ABOUT

1 HEIRLOOM, SLOW GROWING™

Ibérico Breed that has not been industrialized to become the “Other White Meat”. Our pigs reach maturity at DOUBLE the age of industrial pork, creating a rich, deep maturity in flavor and aroma.

2 BOLD FLAVORS

You know quality when you taste it. Marbled Ibérico pork from southern Spain, our meats are hand-picked and exclusive.

3 HEALTH

It's common sense: Humanely raised animals mean healthier, tastier meat, which is why they're filled with essential nutrients, rich protein, omega-3s & 9s, and healthy unsaturated fats.



CAMPO GRANDE

KEEP IN TOUCH!

Have a question? Please reach out to your
Meats by Linz Sales Representative.



eatcampogrande.com