



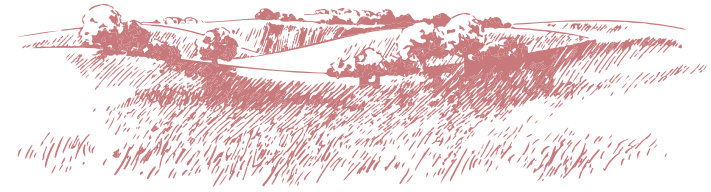
**ATTENTION
TO DETAIL**
FROM START TO FINISH



we are **PALETAS MARPA**

a company dedicated for
over 30 years to cured ham
shoulder in all its varieties.

 See video



quality

BASED ON EXPERIENCE

PALETAS MARPA is the result of two generations' effort and dedication, focussed on attaining a quality product based on experience.

We work passionately with humility so as to continue growing. We are always taking on new projects, which enables us to improve our products and innovate with new ones.



guarantee

OF QUALITY

We are the leading cured ham shoulder producer in Spain.

We currently have three production plants – in Benifaió, Cheste and Albentosa – enabling us to enjoy one of the broadest production capabilities as specialists in this product.



our commitment

1
We listen

to all of our
customers' needs.

2
We strive

to ensure we are a
firm you can trust,
offering consumers
quality products.

3
We are committed

to flexibility and
competitiveness with
our customers.

4
We undertake

to work together with
the same aim to satisfy
consumers.



THE WAY YOU LIKE IT

At PALETAS MARPA we offer a wide range of quality products.

We want to adapt to your needs, so you can choose. That is why we offer such a range of products in diverse formats.

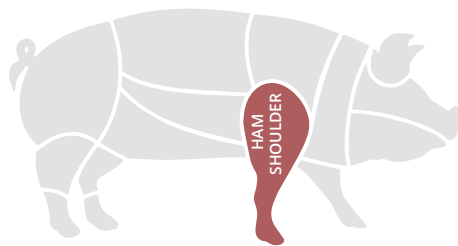


› Tell us what you need and we will help you.



HAM SHOULDER, THE STAR

Cured ham shoulder comes from the pig's front leg.
At **MARPA**, we work with white pigs.





What makes the MARPA shoulder ham unique?

The attributes listed below, are the properties that increase the quality of our cured ham shoulders throughout their variations. They are renowned for these special characteristics:

.....

JUICY

It has a subtly sweet sensation which also gives it a glossy finish and attractive colouring.

INTENSE AROMA

It has an intense yet delicate, inviting but balanced aroma, characteristic of cured products.

BALANCED TASTE

With a taste perfectly balanced between sweet and salty, makes it an instantly recognisable, exquisite product.



TRADITION AND TECHNOLOGY

From our more traditional manufacturing processes, creating a cured MARPA shoulder ham consists of various stages, all of them perfectly defined in terms of characteristics and shelf life, combined with the most advanced technology at the service of quality in our product.



1

During the **reception** phase, we ensure that the prime raw ingredient selected complies strictly with quality standards, thereby ensuring our product's excellence.

2

This is followed by the **salting process**, which encourages conservation and dehydration, helping to develop colour and aroma.

The **post-salting** phase has the aim of ensuring an even distribution of salt while eliminating its constituent water.

The **curing and maturing** phase is carried out in our modern high-technology facilities, where the optimum environmental and climatic conditions are reproduced for natural curing. This enables us to ensure conditions are constant and consistently controlled for quality and hygiene.

3

Lastly, the **curing** itself takes place. This gives the shoulder its particular aroma and taste, attaining the optimum product.

Once the process of producing and curing the shoulder ham of around seven or eight months has been completed, we prepare the various sales formats with the de-boning and cutting processes in our Benifaió (Valencia) facilities, where the optimum hygiene and food safety conditions for our products are guaranteed.

1 Slices

Sliced ham shoulder is the easiest and fastest option for direct consumption since it is presented in fine slices.

It is supplied in convenient vacuum-sealed packs.



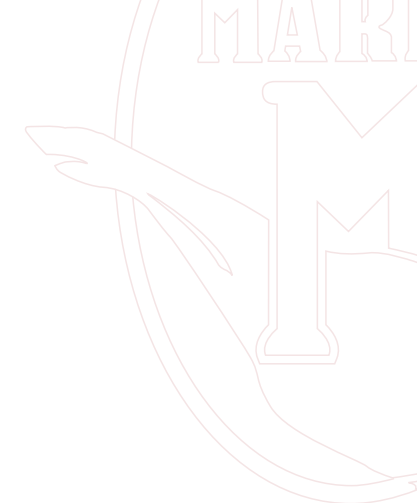
SLICES
Cured ham shoulder
Large format

.....
Ideal for customers who consume large quantities and seek the optimum yield without sacrificing quality.



SLICES
Cured ham shoulder
Various grammages

.....
We adapt to our customers' specific needs with a wide variety of solutions.



2 Diced pieces

Our cured ham shoulder is presented in vacuum-sealed diced format or pieces. It can be alternative accompaniment to many all types of dishes.



VERSATILE

Our diced cubes are presented as a practical alternative to season or accompany dishes of all kinds.



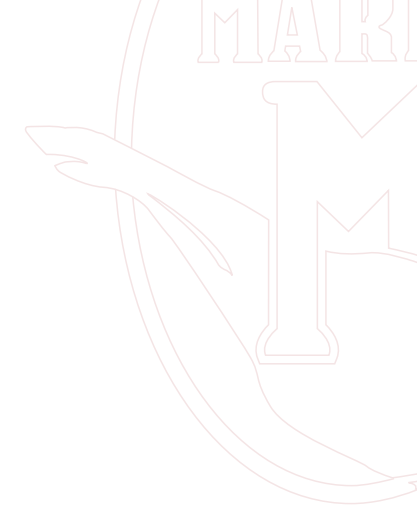
FINELY DICED
Cured ham shoulder

.....
Ideal in scrambled eggs, croquettes and other culinary preparations.



DICED CUBES
Cured ham shoulder

.....
With the curing required to add the best of our shoulder ham to the finest soups and aperitifs.



3 Deboned

The most convenient way to manage the piece, enabling you to slice with greater ease.



MODERNITY
AND TRADITION



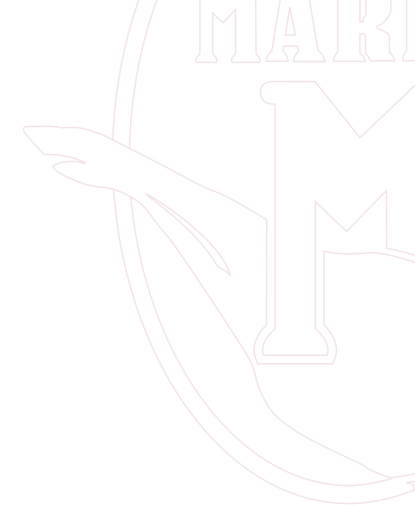
BLOCK
Cured ham shoulder

.....
A product to increase your slicing yield, using the most modern techniques.



**DEBONED
WITH SKIN**
Cured ham shoulder

.....
The heart of our shoulder ham in its most traditional variant.



3 Deboned

The most convenient way to manage the piece, enabling you to slice with greater ease.



**DEBONED
WITHOUT SKIN**
Cured ham shoulder

.....

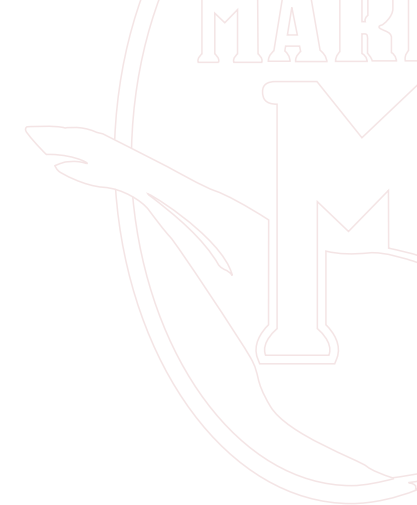
Our deboned shoulder ham without skin, making slicing easier.



**POLISHED & DEBONED
WITHOUT SKIN**
Cured ham shoulder

.....

For the most demanding palates, ready for slicing.



4 On the bone

One of our products is the full-piece format, on the bone, so you can slice your own shoulder ham at home. Ideal for preparing tapas or slicing for sandwiches.



AN EXQUISITE
MOUTHFUL
FOR ANY
OCCASION



TROTTER
Cured ham shoulder

.....
The Marpa trotter with v cut, ideal for consuming in pieces.



WITHOUT TROTTER
Cured ham shoulder

.....
Our shoulder ham without the trotter, retaining its skin, for the more traditional.

5 Other products

Our range of varieties for professionals and industrial customers.



JOINT
Various formats

.....
Entire shoulder in large format for professionals.



SLICED JOINT

.....
Lower grammage formats without losing its taste intensity.



BULK SLICES
Cured ham shoulder

.....
Large-format sliced shoulder ham for professionals and industrial customers.



BULK LEAN

.....
The finest cuts of our shoulder hams in larger grammage formats.



OUR CERTIFICATES



IFS - CERTIFICATE ES13/13755



IFS - CERTIFICATE ES16/19448



ENAC - SAICA

