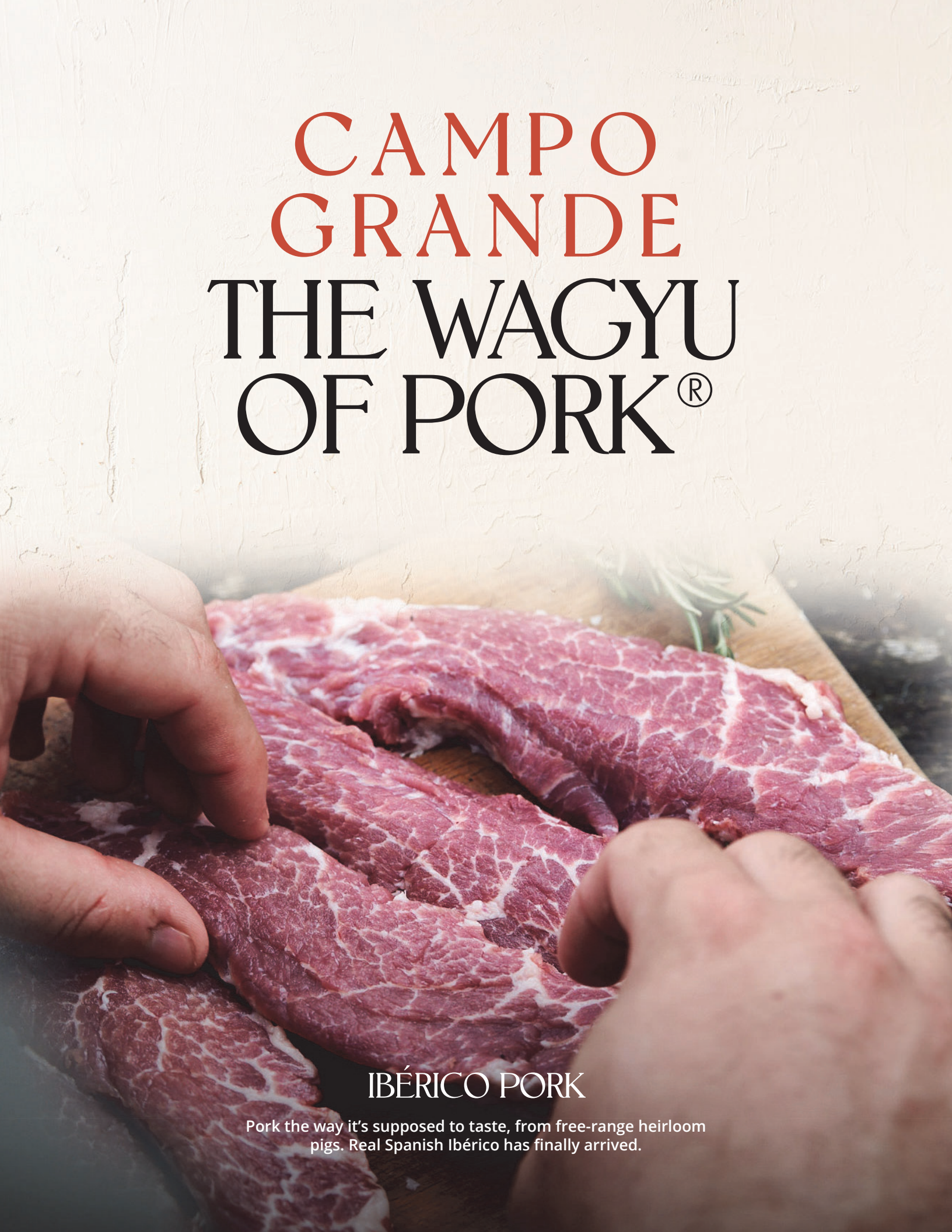
CAMPO GRANDE

THE WAGYU OF PORK®



IBÉRICO PORK

Pork the way it's supposed to taste, from free-range heirloom pigs. Real Spanish Ibérico has finally arrived.

OUR MISSION

Campo Grande is a Consumer Brand set out to capture the ethos of Spain and be a disruptive player in the Craft Foods movement. We want ***to bring consumers on a thrilling adventure of food discovery in sustainability, health and the finest flavors of the Mediterranean.*** Behind the scenes, we're on a quest to disrupt the traditional supply chain of Big Meat and Fish by sourcing directly from humane farmers and fisheries and providing transparency along the way. Cutting out the middlemen means savings for consumers and a healthier plant and food system for our future.

OUR STORY

Our passion for Spanish food is in our genetic makeup. Kurt Oriol, our founder, comes from a family with deep roots in the Ibérico tradition. He grew up hearing his grandmother's stories about the matanza, the annual celebration across rural Spain when townsfolk come together to stuff chorizo and hang hams for the winter.

Kurt's hybrid upbringing between Spain and the U.S. gave him a deep appreciation for Spanish food culture, and made him want to share it far and wide. Travelers who have been to Spain know that there's a palpable conviviality around food—tapas plunk down on tables to be gobbled by all, wine is sloshed into glasses without a whiff of pretentiousness, and there's always an unhurried sobremesa—Spain's term for lingering and chatting around table long after you've finished your meal.

IBÉRICO, THE WAGYU OF PORK®

SHOCKINGLY MARBLED MEAT
Think Kobe and Wagyu beef

UNBELIEVABLE FLAVOR PACKED WITH "UMAMI" NOTES
Meaty, savory deliciousness with deep, BOLD flavor. You will not believe this is pork!

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!

IRRESISTIBLE AROMA
Released when grilling or BBQing. Pairs exceedingly well with the smell of charcoal in the summer!

MOST PRIZED BREED OF PORK IN THE WORLD

NO GROWTH HORMONES

ANTIBIOTIC FREE

RAISED IN FAMILY-OWNED FARM

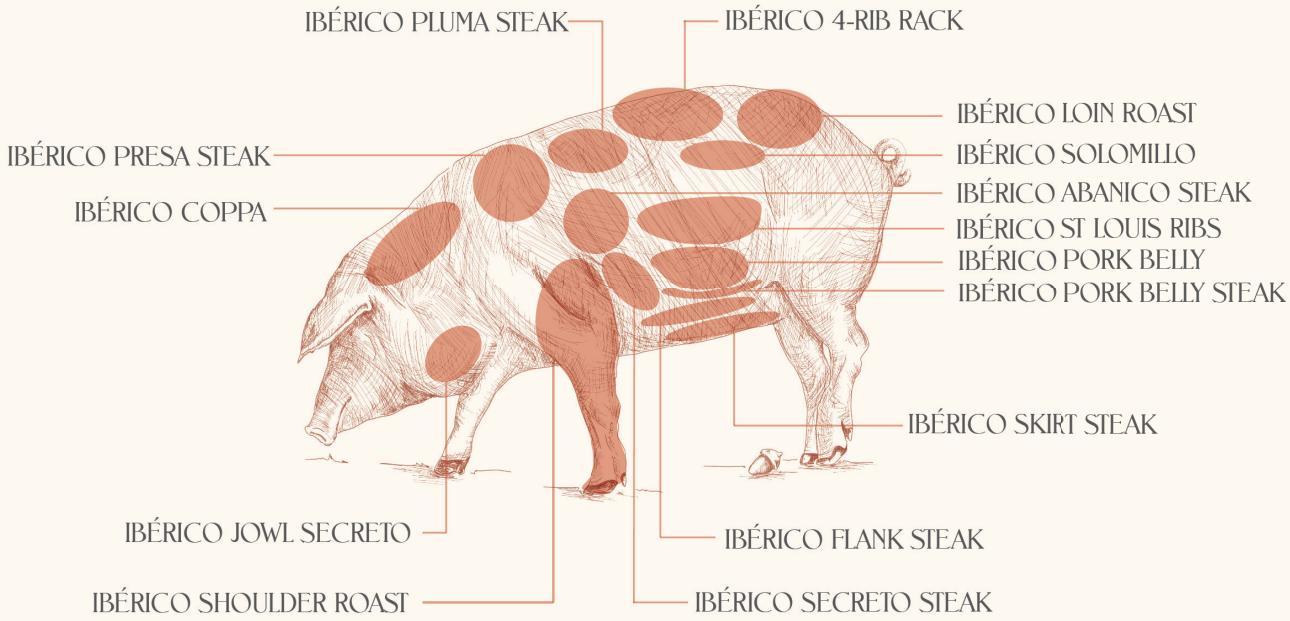
NUTTY, BOLD UMAMI-TASTING

FREE RANGE

HUMANELY-RAISED AND HAPPY PIGS

ARTISANALLY-BUTCHERED

OUR IBÉRICO PORK CUTS



SPAIN'S BEST KEPT CULINARY SECRET

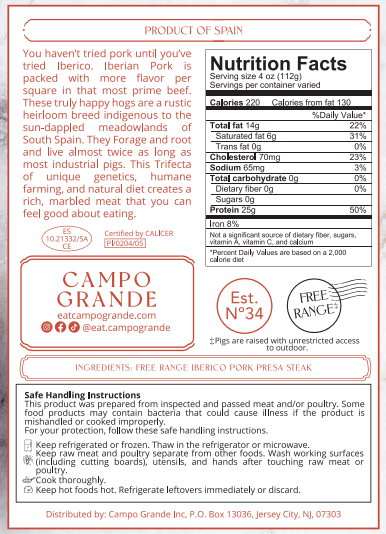
IBÉRICO "THE WAGYU OF PORK®"

Amazing pork boils down to three factors: Genetics, Lifestyle and diet, which is why Campo Grande Ibérico comes from heirloom Iberian pings. The incredible marbling and nutty richness make chefs hail Ibérico as the Wagyu of pork.

CAMPO GRANDE

IBÉRICO PRESA STEAK

The ultimate boneless roast.



PRODUCT OF SPAIN

You haven't tried pork until you've tried Iberico. Iberian Pork is packed with more flavor per square in that most prime beef. These truly happy hogs are a rustic heirloom breed indigenous to the sun-dappled meadowlands of South Spain. They Forage and root and live almost twice as long as most industrial pigs. This Trifecta of unique genetics, humane farming, and natural diet creates a rich, marbled meat that you can feel good about eating.

ES 10.21332/SA CE · Certified by CALICER PI-0204/05

CAMPO GRANDE
eatcampogrande.com
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Est. Nº34 · FREE RANGE‡

‡Pigs are raised with unrestricted access to outdoor.

Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 220	Calories from fat 130
	%Daily Value*
Total fat 14g	22%
Saturated fat 6g	31%
Trans fat 0g	0%
Cholesterol 70mg	23%
Sodium 65mg	3%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 25g	50%

Iron 8%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: FREE RANGE IBERICO PORK PRESA STEAK

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

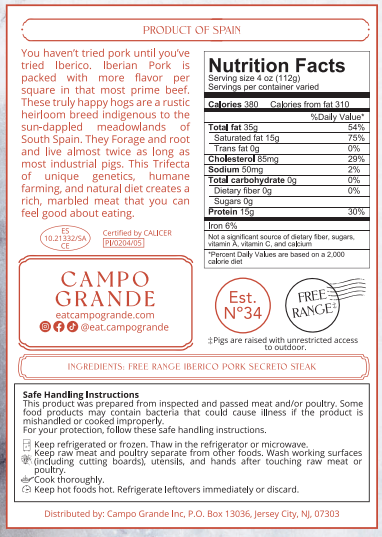
- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	FP02
PACK WEIGHT RANGE	21–28 ounces
PCS PER PACK	1
PCS PER CASE	12

BÉRICO SECRETO STEAK

The best-kept "secret" cut, according to Spanish butchers.



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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 380	Calories from fat 310
	%Daily Value*
Total fat 35g	54%
Saturated fat 15g	75%
Trans fat 0g	0%
Cholesterol 85mg	29%
Sodium 50mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 15g	30%

Iron 6%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: FREE RANGE IBERICO PORK SECRETO STEAK

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ITEM CODE	FP01
PACK WEIGHT RANGE	14–21 ounces
PCS PER PACK	1
PCS PER CASE	16

IBÉRICO 4-RIB RACK

Prime rib but make it Ibérico.

PRODUCT OF SPAIN

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Nutrition Facts

Serving size 4 oz (112g)
Servings per container varied

Calories 150	Calories from fat 50
	%Daily Value*
Total fat 5g	8%
Saturated fat 2g	10%
Trans fat 0g	0%
Cholesterol 50mg	17%
Sodium 140mg	6%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 30g	60%

Calcium 2% · Iron 4%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

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INGREDIENTS: FREE RANGE IBERICO 4-RIB RACK

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ITEM CODE	FP05
PACK WEIGHT RANGE	24–33 ounces
PCS PER PACK	1
PCS PER CASE	6

IBÉRICO PORK BELLY STEAK

All the flavors of secreto with loads of marbling, but flatter and lighter in color.

PRODUCT OF SPAIN

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Nutrition Facts

Serving size 4 oz (112g)
Servings per container varied

Calories 380	Calories from fat 310
	%Daily Value*
Total fat 35g	54%
Saturated fat 15g	75%
Trans fat 0g	0%
Cholesterol 85mg	29%
Sodium 50mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 15g	30%

Iron 8%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

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INGREDIENTS: FREE RANGE IBERICO PORK BELLY SECRETO

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ITEM CODE	FP16C14
PACK WEIGHT RANGE	25 ounces
PCS PER PACK	1
PCS PER CASE	14

IBÉRICO FLANK STEAK

Thin pork belly but leaner, with a satisfying chew.

PRODUCT OF SPAIN

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 220	Calories from fat 170
	%Daily Value*
Total fat 18g	28%
Saturated fat 8g	40%
Trans fat 0g	0%
Cholesterol 90mg	30%
Sodium 55mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 24g	48%
Iron 4%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

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INGREDIENTS: FREE RANGE IBERICO PORK FLANK STEAK

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ITEM CODE	FP10
PACK WEIGHT RANGE	4-24 ounces
PCS PER PACK	1
PCS PER CASE	18

IBÉRICO COPPA

A thick, round "Money" cut from the upper collar perfect for rubbing, glazing and smoking.

PRODUCT OF SPAIN

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 210	
	%Daily Value*
Total fat 14g	18%
Saturated fat 5g	24%
Trans fat 0g	0%
Cholesterol 70mg	23%
Sodium 70mg	3%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 20g	
Iron 6%	

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INGREDIENTS: FREE RANGE IBERICO PORK COPPA

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ITEM CODE	FP08
PACK WEIGHT RANGE	31-42 ounces
PCS PER PACK	1
PCS PER CASE	8

IBÉRICO LOIN ROAST

Abundant marbling keeps this boneless cut juicy for days. Marinate, grill, carve, repeat.

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

	%Daily Value*
Calories 150 Calories from fat 50	
Total fat 5g	8%
Saturated fat 2g	10%
Trans fat 0g	0%
Cholesterol 50mg	17%
Sodium 140mg	6%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 30g	60%
Calcium 2% · Iron 4%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

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INGREDIENTS: FREE RANGE IBERICO PORK LOIN ROAST

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ITEM CODE	FP07
PACK WEIGHT RANGE	17–24 ounces
PCS PER PACK	1
PCS PER CASE	12

IBÉRICO ST. LOUIS RIBS

Quintessential American cut begging for a spicy rub and getting paired with an ice-cold beer.

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

	%Daily Value*
Calories 310	
Total fat 26g	40%
Saturated fat 8g	42%
Trans fat 0g	0%
Cholesterol 90mg	30%
Sodium 80mg	4%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 17g	35%
Iron 6%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and Calcium

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FREE RANGE‡

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INGREDIENTS: FREE RANGE IBERICO PORK ST.LOUIS RIBS

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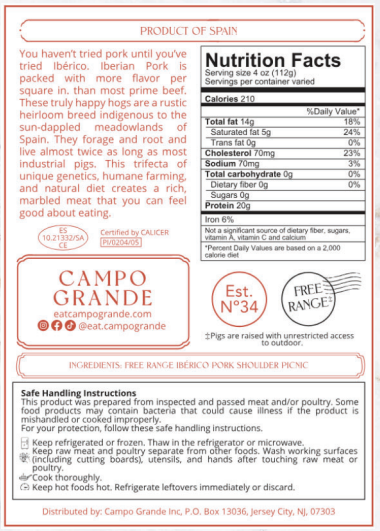
ITEM CODE	FP09
PACK WEIGHT RANGE	28–35 ounces
PCS PER PACK	1
PCS PER CASE	6

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.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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 210	
	%Daily Value*
Total fat 14g	18%
Saturated fat 5g	24%
Trans fat 0g	0%
Cholesterol 70mg	23%
Sodium 70mg	3%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 20g	

Iron 6%

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INGREDIENTS: FREE RANGE IBÉRICO PORK SHOULDER PICNIC

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ITEM CODE	FP21XL (LARGE)
PACK WEIGHT RANGE	above 15.4lbs
PCS PER PACK	1
PCS PER CASE	2

ITEM CODE	FP21XS (SMALL)
PACK WEIGHT RANGE	below 15.3lbs
PCS PER PACK	1
PCS PER CASE	2

IBÉRICO PORK SHOULDER (PICNIC)

Whole iberico shoulder picnic with skin on. Prepare the ultimate Carnitas, Pulled Pork and Chicharron you will ever try.


PRODUCT OF SPAIN

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Servings per container varied

Calories 210	
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Total fat 14g	18%
Saturated fat 5g	24%
Trans fat 0g	0%
Cholesterol 70mg	23%
Sodium 70mg	3%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 20g	

Iron 6%

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INGREDIENTS: FREE RANGE IBÉRICO PORK SHOULDER PICNIC

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ITEM CODE	FP21C02
PACK WEIGHT RANGE	16.5 - 19 lbs
PCS PER PACK	1
PCS PER CASE	2

IBÉRICO SOLOMILLO

Silky soft "solomillo" is exactly what this classic cut should taste like.

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 150	Calories from fat 50
	%Daily Value*
Total fat 5g	8%
Saturated fat 2g	10%
Trans fat 0g	0%
Cholesterol 50mg	17%
Sodium 140mg	6%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 30g	60%

Calcium 2% · Iron 4%

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INGREDIENTS: FREE RANGE IBÉRICO PORK TENDERLOIN

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- Cook thoroughly.
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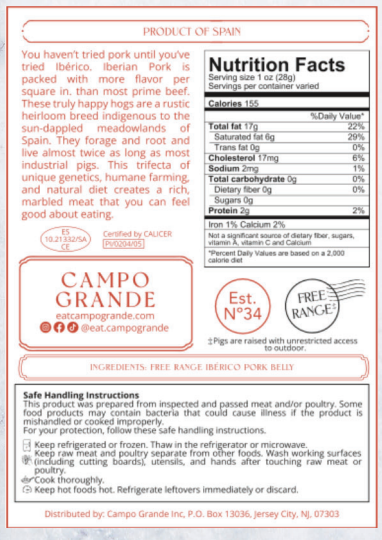
ITEM CODE	FP18C12
PACK WEIGHT RANGE	1.8 lbs
PCS PER PACK	2
PCS PER CASE	12

IBÉRICO PORK BELLY

Thick layers of fat on meat from the tender, flavor-laden Ibérico underbelly.



PRODUCT OF SPAIN

You haven't tried pork until you've tried Ibérico. Iberian Pork is packed with more flavor per square in. than most prime beef. These truly happy hogs are a rustic heirloom breed indigenous to the sun-dappled meadowlands of Spain. They forage and root and live almost twice as long as most industrial pigs. This trifecta of unique genetics, humane farming, and natural diet creates a rich, marbled meat that you can feel good about eating.

Nutrition Facts
Serving size 1 oz (28g)
Servings per container varied

Calories 155	
	%Daily Value*
Total fat 17g	22%
Saturated fat 6g	29%
Trans fat 0g	0%
Cholesterol 17mg	6%
Sodium 2mg	1%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 2g	2%

Iron 1% Calcium 2%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and Calcium

*Percent Daily Values are based on a 2,000 calorie diet

ES 10.21332/SA CE

Certified by CAUCER PVI0204/05

CAMPO GRANDE
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@eat.campogrande

Est. N°34

FREE RANGE‡

‡Pigs are raised with unrestricted access to outdoor.

INGREDIENTS: FREE RANGE IBÉRICO PORK BELLY

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	FP06C04
PACK WEIGHT RANGE	3.9 lbs
PCS PER PACK	1
PCS PER CASE	4

IBÉRICO ABANICO STEAK

Tender marbling spreads through this cut like a fan.

PRODUCT OF SPAIN

You haven't tried pork until you've tried Iberico. Iberian Pork is packed with more flavor per square in that most prime beef. These truly happy hogs are a rustic heirloom breed indigenous to the sun-dappled meadowlands of South Spain. They Forage and root and live almost twice as long as most industrial pigs. This Trifecta of unique genetics, humane farming, and natural diet creates a rich, marbled meat that you can feel good about eating.

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Est. Nº34 — FREE RANGE‡

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 150	Calories from fat 50
	%Daily Value*
Total fat 5g	8%
Saturated fat 2g	10%
Trans fat 0g	0%
Cholesterol 50mg	17%
Sodium 140mg	6%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 30g	60%

Calcium 2% · Iron 4%

Not a significant source of dietary fiber, sugars, vitamin A and vitamin C

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: FREE RANGE IBERICO ABANICO STEAK

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	FP03
PACK WEIGHT RANGE	18–25 ounces
PCS PER PACK	2
PCS PER CASE	18

IBÉRICO PLUMA STEAK

Quick-cooking cut with soft feathery fat.

PRODUCT OF SPAIN

You haven't tried pork until you've tried Iberico. Iberian Pork is packed with more flavor per square in that most prime beef. These truly happy hogs are a rustic heirloom breed indigenous to the sun-dappled meadowlands of South Spain. They Forage and root and live almost twice as long as most industrial pigs. This Trifecta of unique genetics, humane farming, and natural diet creates a rich, marbled meat that you can feel good about eating.

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Est. Nº34 — FREE RANGE‡

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Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 220	Calories from fat 170
	%Daily Value*
Total fat 18g	28%
Saturated fat 8g	40%
Trans fat 0g	0%
Cholesterol 90mg	30%
Sodium 55mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 24g	48%

Iron 4%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: FREE RANGE IBERICO PORK PLUMA STEAK

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

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ITEM CODE	FP04
PACK WEIGHT RANGE	18–25 ounces
PCS PER PACK	2
PCS PER CASE	12

IBÉRICO JOWL SECRETO

A similar structure to bacon, with layers of meat and fat that seep deep into the muscle.

PRODUCT OF SPAIN

You haven't tried pork until you've tried Iberico. Iberian Pork is packed with more flavor per square in that most prime beef. These truly happy hogs are a rustic heirloom breed indigenous to the sun-dappled meadowlands of South Spain. They Forage and root and live almost twice as long as most industrial pigs. This Trifecta of unique genetics, humane farming, and natural diet creates a rich, marbled meat that you can feel good about eating.

ES 10.21332/SA CE — Certified by CALICER PI/0204/05

Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 380	Calories from fat 310
	%Daily Value*
Total fat 35g	54%
Saturated fat 15g	75%
Trans fat 0g	0%
Cholesterol 85mg	29%
Sodium 50mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 15g	30%
Iron 6%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium
*Percent Daily Values are based on a 2,000 calorie diet

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FREE RANGE‡

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INGREDIENTS: FREE RANGE IBERICO PORK JOWL SECRETO

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	FP15C16
PACK WEIGHT RANGE	18 ounces
PCS PER PACK	2
PCS PER CASE	16

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.

PRODUCT OF SPAIN

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ES 10.21332/SA CE — Certified by CALICER PI/0204/05

Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 310	
	%Daily Value*
Total fat 28g	40%
Saturated fat 8g	42%
Trans fat 0g	0%
Cholesterol 90mg	30%
Sodium 90mg	4%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 17g	35%
Iron 6%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and Calcium
*Percent Daily Values are based on a 2,000 calorie diet

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Est. Nº34

FREE RANGE‡

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INGREDIENTS: FREE RANGE IBÉRICO PORK BABY BACK RIBS

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
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- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
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ITEM CODE	FP19C06
PACK WEIGHT RANGE	30-34oz
PCS PER PACK	1
PCS PER CASE	6

IBÉRICO SKIRT STEAK

Like flank steak, but larger and firmer, making it ideal for marinades.

PRODUCT OF SPAIN

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ES 10.21332/SA CE

Certified by CALICER PI/0204/05

Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 220	Calories from fat 170
	%Daily Value*
Total fat 18g	28%
Saturated fat 8g	40%
Trans fat 0g	0%
Cholesterol 90mg	30%
Sodium 55mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 24g	48%
Iron 4%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

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FREE RANGE‡

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INGREDIENTS: FREE RANGE IBERICO PORK SKIRT STEAK

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	FP14C18
PACK WEIGHT RANGE	18 ounces
PCS PER PACK	1
PCS PER CASE	18

IBÉRICO BONELESS SHOULDER ROAST

One of the most versatile Ibérico Cuts! Our Boneless Shoulder Roast can be cooked as a roast or steak, or in stews and dishes like barbacoa, beef burgundy, soups and stir-fry. The possibilities are endless with this umami-packed delicious cut!

PRODUCT OF SPAIN

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ES 10.21332/SA CE

Certified by CALICER PI/0204/05

Nutrition Facts
Serving size 4 oz (112g)
Servings per container varied

Calories 210	
	%Daily Value*
Total fat 14g	18%
Saturated fat 5g	24%
Trans fat 0g	0%
Cholesterol 70mg	23%
Sodium 70mg	3%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 20g	
Iron 6%	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and calcium

*Percent Daily Values are based on a 2,000 calorie diet

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Est. N°34

FREE RANGE‡

‡Pigs are raised with unrestricted access to outdoor.

INGREDIENTS: FREE RANGE IBÉRICO PORK BONELESS SHOULDER

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	FP27C04
PACK WEIGHT RANGE	4.85 to 5.95
PCS PER PACK	1
PCS PER CASE	4

IBÉRICO HANGER STEAK

Bold tasting cut reminiscent of flank steak and skirt steak, but more tender. Cut from the area that "hangs" between the rib and loin, it's highly popular in seasoned dishes like tacos and with robust sauces like chimichurri!

PRODUCT OF SPAIN

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ES 10.21332/SA CE

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Est. N°34

FREE RANGE‡

‡Pigs are raised with unrestricted access to outdoor.

Nutrition Facts

Serving size 4 oz (112g)
Servings per container varied

Calories 220	Calories from fat 170
	%Daily Value*
Total fat 18g	28%
Saturated fat 8g	40%
Trans fat 0g	0%
Cholesterol 90mg	30%
Sodium 58mg	2%
Total carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	
Protein 24g	48%

Iron 4%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium

*Percent Daily Values are based on a 2,000 calorie diet

INGREDIENTS: FREE RANGE IBÉRICO PORK HANGER STEAK

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in the refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Distributed by: Campo Grande Inc, P.O. Box 13036, Jersey City, NJ, 07303

ITEM CODE	
PACK WEIGHT RANGE	
PCS PER PACK	
PCS PER CASE	

IBÉRICO LOIN BACON (Chub or Sliced)

This tender, flavorful bacon is sliced to perfection, offering a deliciously savory taste with a hint of natural sweetness. Ideal for frying up crisp strips or adding a gourmet touch to your dishes, it brings a rich, satisfying flavor to every bite.

GROUND IBERICO

100% ground pork made with Campo Grande Free Range Iberico.

You haven't tried pork until you've tried Ibérico. Iberian Pork is packed with more flavor per square in. than most prime beef. These truly happy hogs are a rustic heirloom breed indigenous to the sun-dappled meadowlands of Spain. They forage and root and live almost twice as long as most industrial pigs. This trifecta of unique genetics, humane farming, and natural diet creates a rich, marbled meat that you can feel good about eating.

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‡Pigs are raised with unrestricted access to outdoor.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in the refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

COOKING INSTRUCTIONS
Cook thoroughly to a min of 160°F. Ovens and grills will vary. Always use a digital cooking thermometer inserted into the thickest portion of the meat, to test for doneness.

Nutrition Facts
Serving Size 4oz (112g)
Servings Per Container 2.5

Amount Per Serving	
Calories 250	Calories from Fat 160
	% Daily Value*
Total Fat 18g	27%
Saturated Fat 7g	33%
Cholesterol 80mg	27%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 22g	
Vitamin A 0% · Vitamin C 0%	
Calcium 2% · Iron 6%	

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: FREE RANGE‡ IBÉRICO PORK

NO GROWTH HORMONES
ANTIBIOTIC FREE

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Distributed By: Campo Grande Inc P.O. Box 13036, Jersey City, NJ 07303

GROUND IBÉRICO-WAGYU BLEND

THE KING OF PORK MEETS THE KING OF BEEF: Campo Grande 14oz. signature heirloom blend, combining 25% pure ground Wagyu Beef with 75% of our free-range Ibérico Pork. This may be the juiciest burger on the planet.

THE KING OF PORK MEETS THE KING OF BEEF

Ibérico pigs, an heirloom breed indigenous to the sun-dappled meadowlands of Southern Spain, forage and live almost twice as long as their industrial counterparts. This combination of unique genetics, slow growing animals, and natural diet packs just as much rich flavor and marbling as the illustrious wagyu beef. So we combined them. It's the best of both delicious worlds. This may be the juiciest burger on the planet.

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* Ibérico is a rustic heirloom breed that reaches maturity at a slower natural rate than industrial pork.
‡ Pigs are raised with unrestricted access to outdoor.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in the refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

COOKING INSTRUCTIONS
Cook thoroughly to a min of 160°F. Ovens and grills will vary. Always use a digital cooking thermometer inserted into the thickest portion of the meat, to test for doneness.

Nutrition Facts
3.5 servings per container
Serving size 4oz (112g)

Amount per serving	
Calories	238
	% Daily Value*
Total Fat 22g	28%
Saturated Fat 8g	42%
Trans Fat 1g	
Cholesterol 75mg	25%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 19g	
Vit. D 0.8mg 0% · Calcium 9mg 0%	
Iron 2.0mg 13% · Potassium 287mg 7%	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: FREE RANGE‡ IBÉRICO PORK, WAGYU BEEF

Distributed By: Campo Grande Inc P.O. Box 13036, Jersey City, NJ 07303

PORK USED IS
SLOW GROWTH
FREE RANGE

IBÉRICO COPPA BACON (Chub or Sliced)

This gourmet cut features the flavorful, marbled profile of coppa, smoked to perfection. Ideal for frying up crisp strips or adding a gourmet touch to your dishes, it brings a rich, satisfying flavor to every bite.

IBÉRICO APPLE WOOD SMOKED BACON (Slab or Sliced)

Intricate layers of Ibérico fat make our NEW bacon an EXPLOSION of umami, smoky, sweet and meaty flavors. Nothing short of unreal, as you'd expect from the finest pork in the world! Sliced in 12oz packs.
Made with Campo Grande porkbelly, sea salt and celery powder. Lightly Applewood Smoked, Nitrate Free.

IBÉRICO SALCHICHÓN (Chubs or 1lb pre-sliced trays)

A peppery age-old recipe passed down from generations of abuelas

IBÉRICO COPPA (Chub or Sliced)

The novelty money muscle is the most marbled, buttery whole cut of cured pork around.

IBÉRICO CHORIZO (Chubs or 1lb pre-sliced trays)

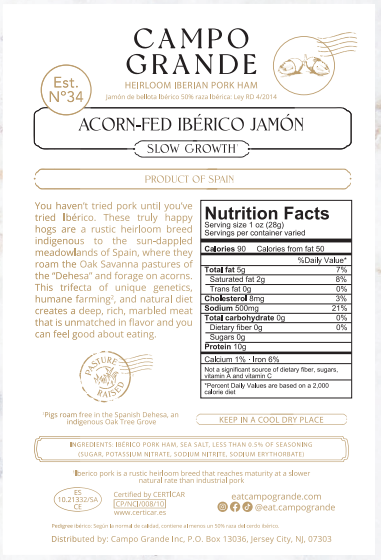
The true essence of Spanish terroir with notes of smoky pimentón paprika and garlic. This sliced treat will surely add a kick to any charcuterie board!

IBÉRICO SLICED PALETA (Chubs or 1lb pre-sliced trays)

Complex, nutty, and slightly sweet flavor, with a melt-in-the-mouth texture.

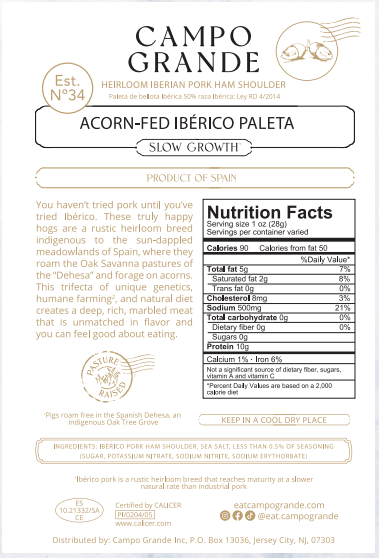
IBÉRICO HAM Acorn-Fed

Comes from the hind leg and offers a larger cut of meat compared to paleta. It delivers a delicate yet profound flavor profile with a subtle sweetness and a rich, buttery texture that melts in the mouth.



IBÉRICO SHOULDER HAM Acorn-Fed

Fondly called "paletilla" by locals, Paleta are smaller than hind-leg hams and cure closer to the bone, dishing up a distinguished robust nuttiness that lingers on the tongue.



IBÉRICO PASTRAMI

Our take on the world-famous deli meat - smoked to perfection & melt-in-your-mouth tender Pastrami. Pair with mustard and pickles for the ultimate deli sandwich.

SMOKED PICNIC SHOULDER

Experience the savory depth of our Ibérico Smoked Picnic Shoulder. Expertly smoked to perfection, this whole cut offers a rich, smoky flavor and a tender texture. Perfect for slicing to your preference, it brings a touch of gourmet to your table.

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.

THE UNIQUENESS OF IBÉRICO COMES DOWN TO 3 FACTORS

1. GENETICS

Ibérico Pork comes from the distinctive Black Iberian Pig – also known as "Pata Negra." It's actually the same pork whose hind legs retail for up to $4,500 in the form of Spain's world famous "Jamón Ibérico". This rare breed from Spain is bred to contain a higher fat content than many other pigs, giving the meat a distinctive marbling similar to Kobe and Wagyu beef.

2. LIFESTYLE

For true Ibérico perfection, the pigs have to be raised in the right environment and live a happy life. In fact, Ibérico pigs live twice as long as their counterparts. The pigs roam free and eat the local all-natural cuisine. They feed for at least two seasons to help garner that truly distinct flavor.

3. DIET

Campo Grande's Ibérico pigs are fed a diet of nuts and whole grains, which makes for multilayered flavor and incredible marbling.

KEEP IN TOUCH

Have a question? Our founder, Kurt, is all ears!
kurt@eatcampogrande.com

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for chef-tested recipes, sustainable food news and
first dibs on brand-new releases.
www.eatcampogrande.com/recipes