

The logo features the name "Rodríguez" in a white, bold, serif font, centered within a dark blue rounded rectangular banner. A thin red line runs along the bottom edge of the banner. The entire logo is set against a background of light-colored wood grain with prominent circular knots.

# Rodríguez

Desde 1910 siguiendo la tradición

The background of the entire page is a light-colored wood grain pattern, featuring wavy, concentric lines that create a natural, organic texture.

**CATALOGUE 2020**  
**[www.embutidosrodriguez.es](http://www.embutidosrodriguez.es)**







# Rodriguez

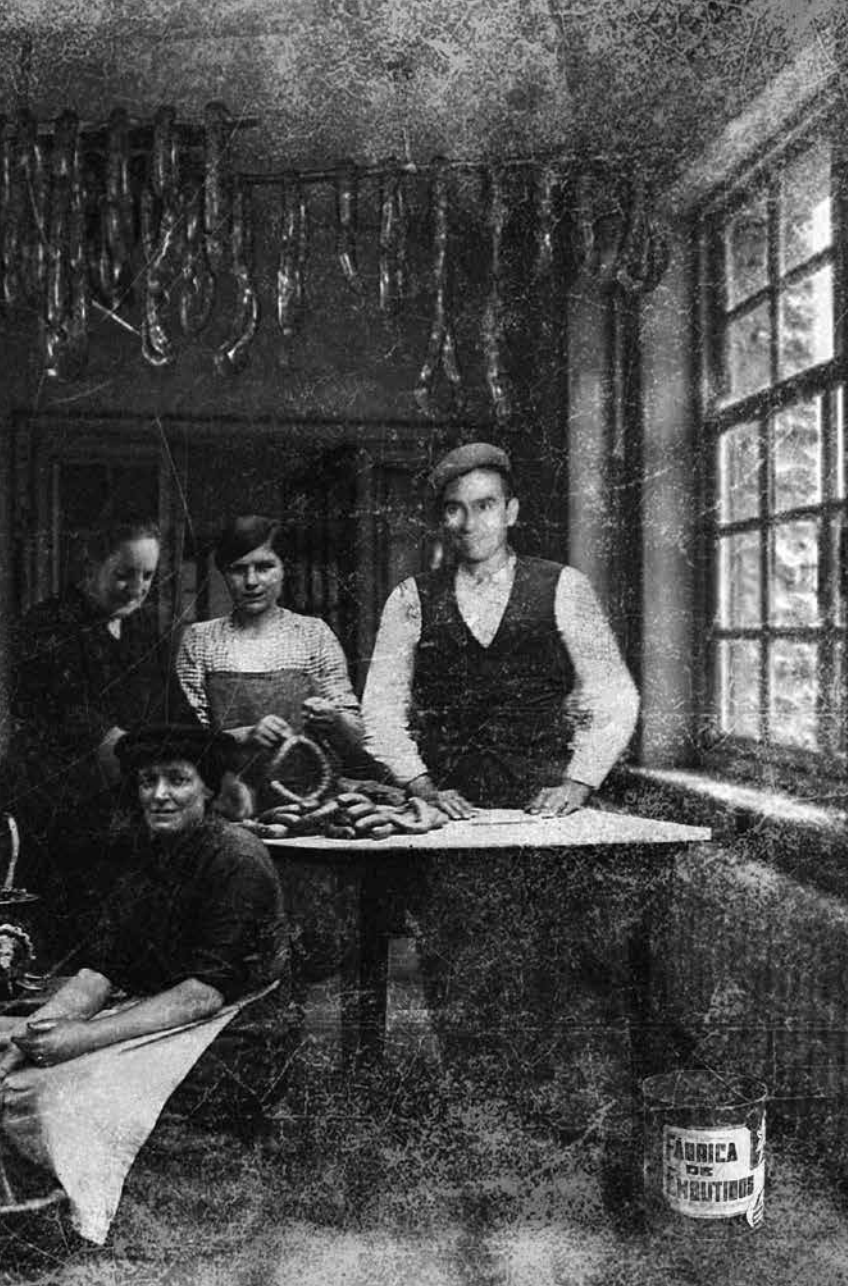
## Spanish deli since 1910

Rodriguez is a family-owned Company with a long tradition since 1910 of quality cured products and porkmeat white and iberian products production.

Rodriguez has the own slaughtering facilities and own control on the livestock, which guarantees a regular product during the time and large productivity capacity.

Rodriguez facilities are 100% free of allergens, free from gluten and GMO also, which makes added value for our products.





# Rodriguez

## About our history...

### **The history of the family**

**1910, Mr. Miguel Rodríguez Sánchez and his sons started to sell processed meat products in La Baneza (Leon area).**

**1935, Company founder's sons open another cured meat products store in Requejo de la Vega, neighbour village to La Baneza.**

**1947, The family purchase a building in La Baneza where is founded groceries Rodríguez, actual Market Rodríguez.**

**1950, It is build the slaughterhouse, sanitary number 704, in Requejo de la Vega, where is developed meat production.**

**1960, The grandsons of Mr. Miguel lead the activity of the company and focus the sales on workshops and markets in other towns.**

**1982, In order to extend them, the facilities are transferred to Soto de la Vega, where they are located actually.**

**1998, Great grandchildren of Mr. Miguel starting to lead the company.**

**2010, Rodriguez boost their exports around the World**

**2017, Enlargement of the current facilities renewing of the slaughtering house , which involves an important increase for production capacity.**

**2018, Rodriguez acquires the company David Postigo e Hijos located in Cantimpalos, Segovia.**

## Our Brands



**Rodríguez:** Our main brand, under which we have been developing our speciality in sausages and meats products for more than a century, today that tradition continues to be our seal of trust, integrating traditional methods with facilities the latest technologies.



**Zero de Rodríguez:** Our “zero” products have been made by removing any ingredient that may contain gluten, lactose, soy, artificial colors, etc. In addition, we ensure that cross contamination does not occur in its production, so it is a guarantee seal for the consumer.



**R de Rodríguez Ibéricos:** Our most exclusive brand, within its assortment are the best iberian products. We strive to select each piece to guarantee the quality of a product unique in the world, where the origin and high quality of raw materials are its main value.



# Quality & innovation, IFS

The quality and safety of our products has always been very important for Rodriguez. We pay maximum attention to animals health, as well as respect the environment, process control and traceability from the beginning of production to the distribution of the products that assure them of the highest quality. Our plant is certified according to IFS (International Food Standards) food safety standards that allows our company to have a presence in most countries around the world.



## Other certifications



Certification of Technological and Agrarian Institute of Castilla and Leon, distinctive sign of products proceeding from this Spanish province.



Serrano Consortium is a seal of quality that identifies the Spanish Serrano ham meets the high Quality Standards of the Spanish Serrano Ham Consortium, guaranteeing its authenticity and high quality.



This seal identifies the chorizo as a genuine Spanish product and it links it with high quality and authenticity.



European Certification guaranteeing that the ham production process is realized following the Traditional Quality Standards. This certification protects the denomination of Serrano Ham.



Registered mark, certifying traditional processing and its authenticity, following established regulations of the entity.

*Ibéricos*

Certification of Iberian cebo Ham, Iberian cebo Loin, Iberian cebo Shoulder. Distinctive sign of products proceeding from the pork identified as Iberian cebo. Accredited certifier is CALICER.



## Our facilities



### Location

La Bañeza, León province, in Spain

**+ 60.000 m<sup>2</sup>**

Our own slaughterhouse with more than 1.000.000 pigs/ year slaughtered

**+ 500 Employees**

Slaughterhouse, cutting plants, cold stores, dryers, sausages' plant, expedition area, deboning, molding and slicing rooms.

**+700.000 hams/year**

And more than 1,000 Tons of sausages. Wide assortment of cured, marinated and fresh products from white and iberic pork.

## SCR

In Rodríguez we work to respond responsibly and sustainability to the growing demand for meat products, trying to generate value through sustainability for today and for the future.

As for the workers' regime, in Rodríguez we look to the future and we have opted for stability in our workforce, which combines the best specialized professionals nationwide with a high number of local workers.

Rodríguez is a company committed to sports and especially at the local level sports in the training phase. Since July 2018 we are the main sponsor of the reference team of women's sports in León, the CLEBA handball team, which we accompany in their adventure to try to return to the highest category of national women's handball.

Regarding local sport, Rodríguez also sponsors our region's football teams such as C.D. Soto de la Vega or La Bañeza Football School.



**Rodríguez**

Desde 1910 siguiendo la tradición



# White pork

## Cold Meats

We are specialists in traditional cold meats. Rodríguez Chorizo is a quality, traditional cold meat that has always been produced up to today. True to the essence of its success, quality raw materials, careful preparation, and a cold and dry continental climate accompany the curing process.

Our salchichón cold meats and pork loins accompany our line of cured products. They are of great quality and incomparable flavor and complement the rest of our cold meat line for our customers' delight, being made with fresh selected meats cuts. The fat is removed and they are marinated in adobo to later be placed in casings without any type of chemical processes and remaining totally free from artificial colorings and preservatives.



### Chorizo extra in natural gut

COD - 66  
Expiration 6 months  
Packaging: Carton  
Weight: 900 g aprox.  
Units box: 8  
Cartons row: 8  
Rows pallet: 8  
Cartons pallet: 64  
Units pallet: 512



### Chorizo extra spicy in natural gut

COD - 44  
Expiration 6 months  
Packaging: Carton  
Weight: 900 g aprox.  
Units box: 8  
Cartons row: 8  
Rows pallet: 8  
Cartons pallet: 64  
Units pallet: 512





### Salchichon extra in natural gut

**COD - 60**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 900 g aprox.**  
**Units box: 8**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 512**



### Chorizo for slicing

**COD - 693**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 2,3 kg aprox.**  
**Units box: 3 (halves)**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 192**



### Salchichón for slicing

**COD - 694**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 2,3 kg aprox.**  
**Units box: 3 (halves)**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 192**



### Fuet

**COD - 61**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 170 g aprox.**  
**Units box: 40**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 720**







### Rosary chorizo extra

**COD - 62**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 500 g aprox.**  
**Units box: 15**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 720**



### Rosary chorizo extra spicy

**COD - 63**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 500 g aprox.**  
**Units box: 15**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 720**



### Fresh Rosary chorizo extra

**COD - 630**  
**Expiration 45 days**  
**Packaging: Carton**  
**Weight: 500 g aprox.**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 576**



### Fresh Rosary chorizo extra spicy

**COD - 631**  
**Expiration 45 days**  
**Packaging: Carton**  
**Weight: 500 g aprox.**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 576**





**Barbecue chorizo mild**

**COD - 156**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 330 g**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 768**



**Barbecue chorizo spicy**

**COD - 157**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 330 g**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 768**



**Fresh barbecue chorizo**

**COD - 661**  
**Expiration 45 days**  
**Packaging: Carton**  
**Weight: 330 g**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 768**



**Fresh barbecue chorizo spicy**

**COD - 673**  
**Expiration 45 days**  
**Packaging: Carton**  
**Weight: 330 g**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 768**







**Chorizo extra**

**COD - 64**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 500 g aprox.  
 Units box: 15  
 Cartons row: 8  
 Rows pallet: 6  
 Cartons pallet: 48  
 Units pallet: 720



**Chorizo extra spicy**

**COD - 65**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 500 g aprox.  
 Units box: 15  
 Cartons row: 8  
 Rows pallet: 6  
 Cartons pallet: 48  
 Units pallet: 720



**Chorizo**

**COD - 68**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 500 g aprox.  
 Units box: 15  
 Cartons row: 8  
 Rows pallet: 6  
 Cartons pallet: 48  
 Units pallet: 720



**Chorizo spicy**

**COD - 80**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 500 g aprox.  
 Units box: 15  
 Cartons row: 8  
 Rows pallet: 8  
 Cartons pallet: 48  
 Units pallet: 720





**Chorizo from León**

**COD - 720**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 500 g**  
**Units box: 15**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 720**



**Chorizo from León León spicy**

**COD - 721**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 500 g**  
**Units box: 15**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 720**



**Chorizo from León**

**COD - 667**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 360 g**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 768**







### Chorizo from León spicy

**COD - 668**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 360 g**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 768**



### Chorizo

**COD - 691**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 280 g aprox.**  
**Units box: 21**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 1008**



### Chorizo spicy

**COD - 692**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 280 g aprox.**  
**Units box: 21**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 1008**





**Cured pork loin**

**COD - 831**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 1,6 - 1.8 kg aprox.**  
**Units box: 4**  
**Cartons row: 8**  
**Rows pallet: 8**  
**Cartons pallet: 64**  
**Units pallet: 256**



**Cured pork loin half piece**

**COD - 832**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 500 g aprox.**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 576**



**Cured pork top loin**

**COD - 97**  
**Expiration 6 months**  
**Packaging: Carton**  
**Weight: 0,4 - 0,6 kg**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 576**





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# White pork Hams

Our hams hold more than a century of tradition amongst their flavors. With no preservatives nor additives, Rodríguez hams have the nutritional value of a totally natural food that is rich in proteins and vitamin B1, as well as iron, magnesium, and zinc.

You will find tradition and innovation in all our hams, as well as respect for the gastronomical culture and for the most appropriate curing techniques. As a result, each one of our hams has the aromas and flavors of true cured meats.

To choose on one of our four varieties –“Great Reserve, 6-Stage Iberian, Reserve, or Round Cured”– is to enter to the universe of hams cured from the best pigs and processed under the best weather conditions offered by the north of the Iberian Peninsula.



**Cured ham Gran Reserva,  
“v” cut, with leg**

COD - 23  
Expiration 12 months  
Packaging: Carton  
Weight: 7,5 kg aprox.  
Units box: 2  
Cartons row: 4  
Rows pallet: 9  
Cartons pallet: 36  
Units pallet: 72



**Cured ham Reserva, “v”  
cut, with leg**

COD - 42  
Expiration 12 months  
Packaging: Carton  
Weight: 7,5 kg aprox.  
Units box: 2  
Cartons row: 4  
Rows pallet: 9  
Cartons pallet: 36  
Units pallet: 72





**Cured ham Bodega, with leg**

**COD - 585**  
Expiration 12 months  
Packaging: Carton  
Weight: 7,5 kg aprox.  
Units box: 2  
Cartons row: 6  
Rows pallet: 6  
Cartons pallet: 36  
Units pallet: 72



**Cured ham with smoke Gran Reserva, "v" cut, with leg**

**COD - 100**  
Expiration 12 months  
Packaging: Carton  
Weight: 7,5 kg aprox.  
Units box: 2  
Cartons row: 6  
Rows pallet: 6  
Cartons pallet: 36  
Units pallet: 72



**Cured round ham without feet**

**COD - 55**  
Expiration 12 months  
Packaging: Carton  
Weight: 7,5 kg aprox.  
Units box: 2  
Cartons row: 6  
Rows pallet: 6  
Cartons pallet: 36  
Units pallet: 72



**Cured round ham with smoke Reserva, without feet**

**COD - 99**  
Expiration 12 months  
Packaging: Carton  
Weight: 7,5 kg aprox.  
Units box: 2  
Cartons row: 6  
Rows pallet: 6  
Cartons pallet: 36  
Units pallet: 72







### Deboned cured ham Gran Reserva, "V" cut

**COD - 46**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 7,5 kg aprox.  
 Units box: 2  
 Cartons row: 8  
 Rows pallet: 5  
 Cartons pallet: 40  
 Units pallet: 80



### Deboned cured ham Gran Reserva, "V" cut, half piece

**COD - 460**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 7,5 kg aprox.  
 Units box: 4  
 Cartons row: 8  
 Rows pallet: 5  
 Cartons pallet: 40  
 Units pallet: 160



### Deboned cured ham Gran Reserva, clean

**COD - 56**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 7,5 kg aprox.  
 Units box: 2  
 Cartons row: 8  
 Rows pallet: 5  
 Cartons pallet: 40  
 Units pallet: 80



### Deboned cured ham Gran Reserva clean, half piece

**COD - 560**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 7,5 kg aprox.  
 Units box: 4  
 Cartons row: 8  
 Rows pallet: 5  
 Cartons pallet: 40  
 Units pallet: 160





**Cured ham Gran Reserva,  
deboned piece**

**COD - 48**  
Expiration 12 months  
Packaging: Carton  
Weight: 1 kg aprox.  
Units box: 12  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 480



**Deboned cured ham  
Reserva, "V" cut**

**COD - 59**  
Expiration 12 months  
Packaging: Carton  
Weight: 5,5 kg aprox.  
Units box: 2  
Cartons row: 8  
Rows pallet: 6  
Cartons pallet: 48  
Units pallet: 96



**Deboned cured ham  
Reserva, "V" cut, half piece**

**COD - 590**  
Expiration 12 months  
Packaging: Carton  
Weight: 2,5 kg aprox.  
Units box: 4  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 80



**Deboned block ham Reserva**

**COD - 81**  
Expiration 12 months  
Packaging: Carton  
Weight: 5 kg aprox.  
Units box: 2  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 80







**Deboned block ham  
Reserva, half piece**

**COD - 810**  
Expiration 12 months  
Packaging: Carton  
Weight: 2,5 kg aprox.  
Units box: 4  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 160



**Cured ham Serrano  
Reserva, double block**

**COD - 162**  
Expiration 12 months  
Packaging: Carton  
Weight: 10 kg aprox.  
Units box: 1  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 80



**Cured ham Serrano  
Reserva, block**

**COD - 177**  
Expiration 12 months  
Packaging: Carton  
Weight: 5 kg aprox.  
Units box: 2  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 80



**Cured ham Serrano  
Reserva, half block**

**COD - 178**  
Expiration 12 months  
Packaging: Carton  
Weight: 2,5 kg aprox.  
Units box: 4  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 160





**Cured ham, double block**

**COD - 870**  
**Expiration 12 months**  
**Packaging: Carton**  
**Weight: 10 kg aprox.**  
**Units box: 1**  
**Cartons row: 8**  
**Rows pallet: 5**  
**Cartons pallet: 40**  
**Units pallet: 80**



**Cured Serrano ham, block**

**COD - 183**  
**Expiration 12 months**  
**Packaging: Carton**  
**Weight: 5 kg aprox.**  
**Units box: 2**  
**Cartons row: 8**  
**Rows pallet: 5**  
**Cartons pallet: 40**  
**Units pallet: 80**



**Cured ham piece, deboned**

**COD - 47**  
**Expiration 12 months**  
**Packaging: Carton**  
**Weight: 1 kg aprox.**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 5**  
**Cartons pallet: 40**  
**Units pallet: 480**



**Cured knuckle**

**COD - 93**  
**Expiration 12 months**  
**Packaging: Carton**  
**Weight: 1 kg aprox.**  
**Units box: 12**  
**Cartons row: 8**  
**Rows pallet: 5**  
**Cartons pallet: 40**  
**Units pallet: 480**







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# White pork

## Marinated products

Products, prepared from the best fresh pork meat, without any additional ingredients. Exclusively, the meat selected daily by our specialists, prepared in our modern plant and marinated under strict hygiene standards, packed and presented retaining all its essence, juice and flavor.



### Botillo

**COD - 82**  
**Expiration 45 days**  
**Packaging: Carton**  
**Weight: 1 kg aprox.**  
**Units box: 6**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 288**







### Marinated loin, extra

**COD - 95**  
**Expiration 2 months**  
**Packaging: Carton**  
**Weight: 3,5 kg aprox.**  
**Units box: 3**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 144**



### Marinated ribs

**COD - 105**  
**Expiration 3 months**  
**Packaging: Carton**  
**Weight: 3 kg aprox.**  
**Units box: 14**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 672**



### Sliced marinated loin

**COD - 951**  
**Expiration 2 months**  
**Packaging: Carton**  
**Weight: 1,5 - 2 kg aprox.**  
**Units box: 6**  
**Cartons row: 8**  
**Rows pallet: 6**  
**Cartons pallet: 48**  
**Units pallet: 288**







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# Iberian Cold Meats

## Iberian Cold Meats

Our Iberian cold meats and loin products are traditional way produced high quality products, obtained from selected trimmings, carefully chopped and adding delicate species.

Iberian chorizos and salchichons reach their maximum level of flavor after a slow, balanced curing process under controlled temperatures, levels of humidity, and air exposure times. They are a pleasure for your palate.



Iberian chorizo extra

COD - 612  
Expiration 6 months  
Packaging: Carton  
Weight: 500 g aprox.  
Units box: 15  
Cartons row: 8  
Rows pallet: 6  
Cartons pallet: 48  
Units pallet: 720



Iberian salchichon extra in natural gut

COD - 620  
Expiration 6 months  
Packaging: Carton  
Weight: 900 g aprox.  
Units box: 8  
Cartons row: 8  
Rows pallet: 8  
Cartons pallet: 64  
Units pallet: 512







**Iberian chorizo extra in natural gut**

**COD - 606**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 900 g aprox.  
 Units box: 8  
 Cartons row: 8  
 Rows pallet: 8  
 Cartons pallet: 64  
 Units pallet: 512



**Iberian chorizo extra in natural gut, half piece**

**COD - 683**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 360 g aprox  
 Units box: 16  
 Cartons row: 8  
 Rows pallet: 8  
 Cartons pallet: 64  
 Units pallet: 1024



**Iberian salchichon extra in natural gut, half piece**

**COD - 689**  
 Expiration 6 months  
 Packaging: Carton  
 Weight: 360 g aprox  
 Units box: 16  
 Cartons row: 8  
 Rows pallet: 8  
 Cartons pallet: 64  
 Units pallet: 1024



**Iberian cebo cured loin**

**COD - 600**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 1,2 kg aprox  
 Units box : 4  
 Cartons row: 8  
 Rows pallet: 8  
 Cartons pallet: 64  
 Units pallet: 256







**Iberian cebo cured loin, half piece**

**COD - 598**

**Expiration 6 months**

**Packaging: Carton**

**Weight: 0.6 kg aprox**

**Units box: 14**

**Cartons row: 8**

**Rows pallet: 6**

**Cartons pallet: 48**

**Units pallet: 672**



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# Iberian pork Hams

In Rodríguez, we try to select every piece, to guarantee that every Iberian ham should become a tasty, delicate product worthy of the most exigent palate.

The selection of our hams and shoulders and later the control in the drying rooms by our professionals ham masters, is a result of our excellent product reached for the consumption in its optimal conditions, to enjoy tasty and delicate iberian ham for the most exigent palate.



**Iberian cebo ham**

**COD - 607**  
Expiration 12 months  
Packaging: Carton  
Weight: 7 Kg aprox.  
Units box: 2  
Cartons row: 4  
Rows pallet: 9  
Cartons pallet: 36  
Units pallet: 72



**Boneless iberian cebo ham**

**COD - 609**  
Expiration 12 months  
Packaging: Carton  
Weight: 5 Kg aprox.  
Units box: 2  
Cartons row: 8  
Rows pallet: 5  
Cartons pallet: 40  
Units pallet: 80







**Iberian cebo ham, block**

**COD - 624**

Expiration 12 months

Packaging: Carton

Weight: 2,5 Kg aprox.

Units box: 2

Cartons row: 8

Rows pallet: 5

Cartons pallet: 40

Units pallet: 80



**Iberian cebo ham, half block**

**COD - 625**

Expiration 12 months

Packaging: Carton

Weight: 2,5 Kg aprox.

Units box: 4

Cartons row: 8

Rows pallet: 5

Cartons pallet: 40

Units pallet: 160



**Boneless iberian cebo ham, half piece**

**COD - 634**

Expiration 12 months

Packaging: Carton

Weight: 2,5 Kg aprox.

Units box: 4

Cartons row: 8

Rows pallet: 5

Cartons pallet: 40

Units pallet: 160







**Iberian cebo shoulder**

**COD - 604**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 4 Kg aprox.  
 Units box: 2  
 Cartons row: 4  
 Rows pallet: 9  
 Cartons pallet: 36  
 Units pallet: 72



**Boneless iberian cebo shoulder**

**COD - 613**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 2,5 Kg aprox.  
 Units box: 3  
 Cartons row: 8  
 Rows pallet: 5  
 Cartons pallet: 40  
 Units pallet: 120



**Iberian cebo shoulder, triple block**

**COD - 696**  
 Expiration 12 months  
 Packaging: Carton  
 Weight: 7,5 Kg aprox.  
 Units box: 3  
 Cartons row: 8  
 Rows pallet: 5  
 Cartons pallet: 40  
 Units pallet: 120





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# Iberian pork

## Marinated products

From the selected iberian pork pieces, we prepare our special range of marinated iberian products, rich in taste and nutritionally. the strict control and selection of the products, permit us to guarantee quality, healthy and unforgettable taste product.



Iberian marinated loin

COD - 622  
Expiration 1 month  
Packaging: Carton  
Weight: 2,5 Kg aprox.  
Units box: 3  
Cartons row: 8  
Rows pallet: 6  
Cartons pallet: 48  
Units pallet: 144







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# Sliced products

Our selected products could be presented in different convenient presentations.

Rodríguez in its plants has a possibility to prepare sliced products adapted to the customers' demands.

We offer you the wxcellent selection of sliced products, to taste our products range, with presentations adapted for the necessitites of Supermarkets and Foodservice.



**Sliced ham Reserva  
100g**

COD - 492  
Expiration 1 month  
Packaging: Carton  
Weight: 100 g  
Units box: 30  
Cartons row: 7  
Rows pallet: 7  
Cartons pallet: 49  
Units pallet: 1470



**Sliced Serrano ham  
200 g**

COD - 488  
Expiration 1 month  
Packaging: Carton  
Weight: 200 g  
Units box: 12  
Cartons row: 8  
Rows pallet: 7  
Cartons pallet: 63  
Units pallet: 756





**Sliced Serrano ham**  
2x200 g

COD - 497  
Expiration 6 months  
Packaging: Carton  
Weight: 2x200 g  
Units box: 6  
Cartons row: 8  
Rows pallet: 7  
Cartons pallet: 63  
Units pallet: 378



**Sliced ham Reserva**  
500 g

COD - 498  
Expiration 6 months  
Packaging: Carton  
Weight: 500 g  
Units box: 6  
Cartons row: 7  
Rows pallet: 7  
Cartons pallet: 49  
Units pallet: 254



**Sliced iberian cebo ham**

COD - 852  
Expiration 6 months  
Packaging: Carton  
Weight: 100 g  
Units box: 24  
Cartons row: 12  
Rows pallet: 7  
Cartons pallet: 84  
Units pallet: 2016



**Sliced cecina**  
100 g

COD - 490  
Expiration 6 month  
Packaging: Carton  
Weight: 100 g  
Units box: 24  
Cartons row: 12  
Rows pallet: 7  
Cartons pallet: 84  
Units pallet: 2016







**Sliced horizo**  
100 g

COD - 849  
Expiration 6 months  
Packaging: Carton  
Weight: 100 g aprox.  
Units box: 24  
Cartons row: 12  
Rows pallet: 7  
Cartons pallet: 84  
Units pallet: 2016



**Sliced salchichon**  
100 g

COD - 837  
Expiration 6 months  
Packaging: Carton  
Weight: 100 g aprox.  
Units box: 24  
Cartons row: 12  
Rows pallet: 7  
Cartons pallet: 84  
Units pallet: 2016



**Ham cubes**

COD - 476  
Expiration 6 months  
Packaging: Carton  
Weight: 450 g  
Units box: 48  
Cartons row: 5  
Rows pallet: 7  
Cartons pallet: 35  
Units pallet: 1680







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# Cecina

Cecina is a healthy product. We select the best pieces of beef to obtain a quality product. Nowadays, cecina is considered by nutrition experts as one of the most authentic and tasty cured products thanks to its aroma, texture, juiciness, and nutritional value.



**Cecina deboned block**

**COD - 49**  
Expiration 12 months  
Packaging: Carton  
Weight: 5kg aprox.  
Units box: 2  
Cartons row: 8  
Rows pallet: 6  
Cartons pallet: 48  
Units pallet: 96



**Cecina block, half piece**

**COD - 89**  
Expiration 12 months  
Packaging: Carton  
Weight: 1kg aprox.  
Units box: 9  
Cartons row: 8  
Rows pallet: 6  
Cartons pallet: 48  
Units pallet: 432









# Rodríguez

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