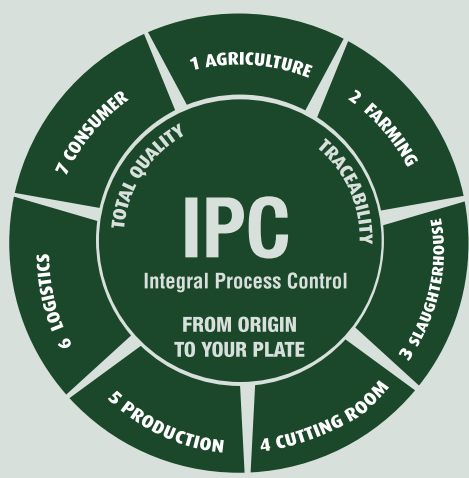


# What makes LEGADO IBÉRICO different?

Following the best possible transport for the animal, avoiding stress and bumps, we proceed to its sacrifice with great care and **best animal welfare processes**.

ELPOZO guarantees the three pillars of **successful and quality meat** for its brand Legado Ibérico:

- Breeding:** Iberian pig raised in certified and totally controlled farms, located in natural grounds where environment and animal welfare is fully respected.
- Feeding:** We have created and control our own purpose made feed specific for our Legado brand. The use of olive oil gives the resulting meat a quality close to bellota with similar oleic acids.
- Integrated Process Control:** we fully control all the process from the breeding to the feeding, and finally to the cut of the meat.



Thanks to our know-how and standard production, we are able to guarantee a brand with a stable quality and supply, every 52 weeks of the year! Our constant quality comes from our **INTEGRATED PROCESS CONTROL** and correct selection of genetics, breeds and feed (RnD+I).

Consumer Test Of Global Acceptability:  
• We offer an optimum level of **healthy fatty acids** (Oleic acids)

### OLEIC ACID PROFILE OF IBÉRICO MEAT



• We provide a Legado Ibérico of **maximum sensorial quality** (flavor, texture, aroma...).

\* Test of sensorial quality: University of Extremadura.

### CONSUMER TEST TOTAL ACCEPTABILITY



This allows us to offer an excellent quality-price ratio that stands out in the market (a superior Cebo with a Brand!).



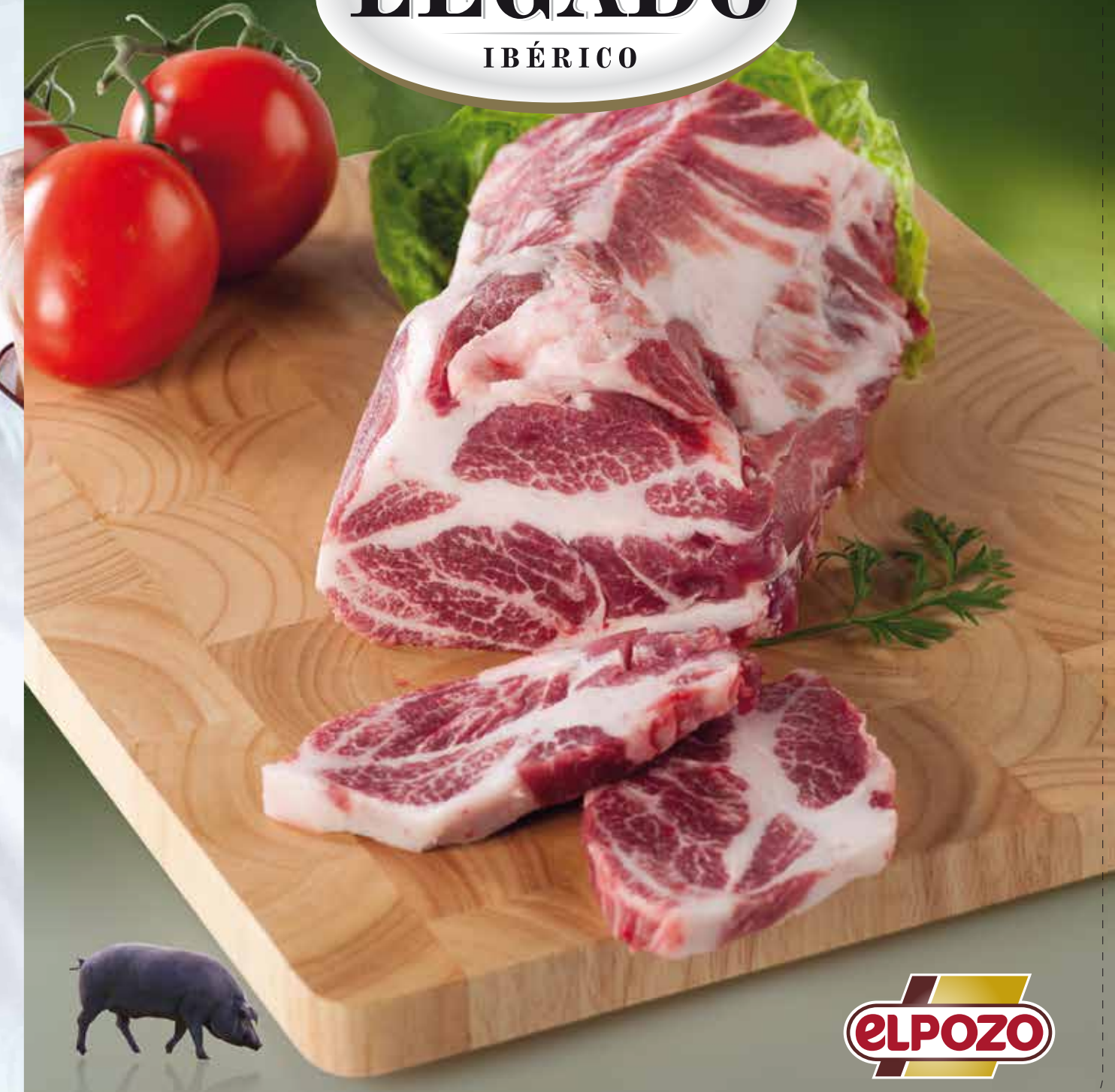
all recipes ...



[www.elpozo.com](http://www.elpozo.com)

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Genuine meat, genuine taste



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