G

GOURMET

Un auténtico placer
para todos los sentidos

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Seleccionar los ibéricos uno a uno es un proceso lento, que implica observar su tamaño, forma y color, palpar su consistencia, apreciar su aroma… Dedicamos tiempo y empeño a nuestra labor de conseguir los mejores productos. El resultado lo merece y gracias a esto garantizamos que estará degustando uno de los mejores ibéricos. Solamente lo mejor de lo mejor merece el sello de G Gourmet.

Selecting Iberian products individually is a slow process which involves noting their size, shape and colour, feeling their consistency, evaluating their aroma… We invest our time and efforts into what we do to deliver the best results. The outcome is worth the wait, ensuring that you will taste our best Iberian products. Only the very best deserves the "G Gourmet" label.

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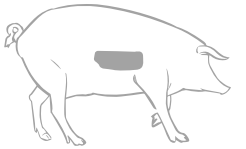
LAGARTO IBÉRICO

Lagarto

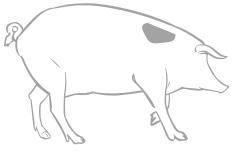


	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

VACUUM GAS SKIN | FRESH FROZEN

PRESA IBÉRICA

Prey

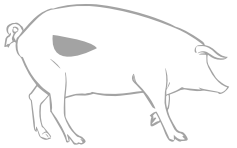


	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

VACUUM GAS SKIN | FRESH FROZEN

SOLOMILLO IBÉRICO

Tenderloin



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VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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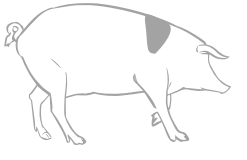
PLUMA IBÉRICA

Pluma



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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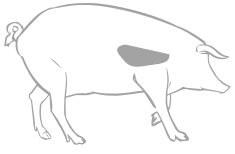
ABANICO IBÉRICO

Abanico



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VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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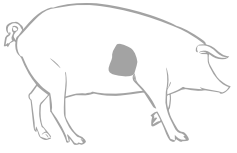
SECRETO IBÉRICO

Secreto



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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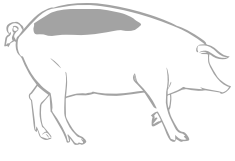
LOMO IBÉRICO

Loin



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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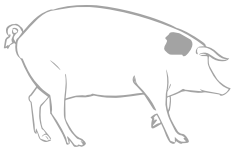
AGUJA IBÉRICA

Collar Boneless



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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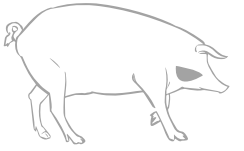
CARRILLERA IBÉRICA

Cheek



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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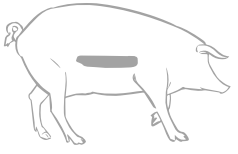
LÁGRIMA IBÉRICA

Finger Rib



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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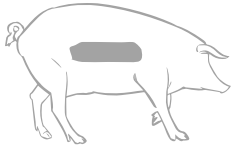
COSTILLA ST LOUIS IBÉRICA

St. Louis Rib



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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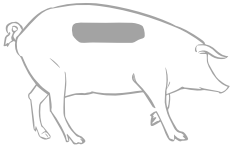
COSTILLAR IBÉRICO

Ribs



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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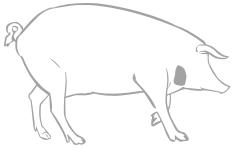
PAPADA IBÉRICA

Jowl



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA	√	
SKIN	√	

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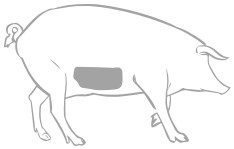
BARRIGUERA IBÉRICA

Belly



	FRESCO	CONGELADO
VACÍO	√	√
ATMÓSFERA		
SKIN		

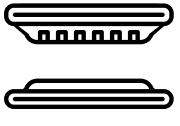
VACUUM GAS SKIN | FRESH FROZEN

Vacío (refrigerado y congelado):
Envase flexible y adaptable.
Versátil en pesos y formatos.
Recomendado canal HORECA y gran consumidor.
Vida útil: 21 días en refrigeración/365 días en congelación.

Vacuum (refrigerated and frozen):
Flexible and adaptable packaging.
Versatile in weights and formats.
Recommended HORECA channel and great consumer.
Lifespan: 21 days refrigerated/365 days frozen.

Atmósfera (refrigerado):
Envase semirrígido con atmósfera protectora.
Recomendado canal retail.
Vida útil: 10 días en refrigeración.

Gas (refrigerated):
Semi-rigid packaging with protective atmosphere.
Recommended retail channel.
Lifespan: 10 days refrigerated.



Skin (refrigerado):
Envase semirrígido con vacío total que mantiene la forma original de la pieza.
Larga duración en fresco.
Presentación en bandeja o ecoenvase.
Recomendado canal retail.
Vida útil: 21 días en refrigeración.

Skin (refrigerated):
Semi-rigid packaging with total vacuum that maintains the original shape of the piece.
Long-lasting in fresh.
Tray or ecopack presentation.
Recommended retail channel.
Lifespan: 21 days refrigerated.

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