



LORIENTE[®]

IBÉRICOS

THE EXCELLENCE OF THE IBÉRICO PORK

Loriente Ibéricos is the result of a deep-rooted tradition and an innovative vision.

We work directly with certified farms in Spain, ensuring an unwavering commitment to quality and sustainability.

Our Ibérico pig, the result of a crossbreeding with Duroc, combines the best of both breeds: the intensity of flavor, unequaled tenderness and an exceptional marbling that elevates it to the level of the best meats in the world.

Considered the Wagyu of pork, its fat infiltration gives it a unique juiciness and depth of flavor, with a marked umami profile that distinguishes it in any professional kitchen.

Designed to inspire chefs and satisfy the most demanding distributors, Loriente Ibéricos not only offers quality, but also consistency and reliable supply. From Spain, we guarantee a service focused on excellence, ensuring an incomparable experience in every bite.



SECRETO

Description:

Secretito Ibérico is a hidden cut between shoulder and fatback, a jewel that butchers have reserved for generations. Its exceptional marbling and balance between lean and fat make it a hidden gem of the Iberico Pork, with a unique melt-in-the-mouth texture and a flavor that leaves its mark.

When heated on the grill, its fat melts slowly, bathing the meat in a deep flavor and an unmistakable umami profile. Its texture is pure juiciness, with a sublime balance between a caramelized exterior and a tender, mellow interior. It is a cut that needs no embellishment: with just a touch of salt and intense heat, it turns into an unforgettable experience.

More than a cut, it is a discovery. A must for those who seek the soul of Iberico pork in its purest and most exquisite form.

PACKAGING AND PALLETIZING

Avg lbs/pack	1.10 lbs
Uds/pack	1
Avg lbs/case	19.80 lbs
Packs/case	18
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



PLUMA

Description:

Ibérico Pork Pluma is located at the back of the loin, just where the shoulder begins. Its name comes from its triangular and stylized shape, and its fine marbling gives it an unparalleled juiciness. It is one of the most prized cuts of Iberico pork, with exceptional tenderness and a perfect balance between lean and fat. Its natural infiltration allows the meat to remain incredibly juicy after cooking, releasing an intense flavor with a marked umami profile.

Grilled or broiled, it browns in seconds, creating an ideal contrast between its caramelized exterior and succulent interior. Its tender texture and well-distributed fat make each bite melt in the mouth, leaving a long aftertaste full of nuances. When cooked at low temperatures, it develops even more depth, enhancing its tenderness and richness of flavor.

An essential cut for chefs and meat lovers looking for the ultimate Ibérico pork experience.

PACKAGING AND PALLETIZING

Avg lbs/pack	1.70 lbs
Uds/pack	2
Avg lbs/case	27.20 lbs
Packs/case	16
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



PRESA

Description:

Presa Ibérica comes from the upper part of the shoulder and is one of the most iconic and valued cuts of Iberico pork. Its balance between muscle and fat makes it an exceptional piece, with a firm but succulent texture and an intramuscular infiltration that enhances its juiciness and deep umami profile.

Grilled or broiled, its fat melts slowly, enhancing its flavor and creating a brown surface with a juicy and nuanced interior. Its structure allows for versatile cooking: quickly seared, it retains its tenderness, while at low temperature it reaches an incredible tenderness without losing its body.

Its richness of flavor and texture make it an essential cut, ideal for dishes where meat is the absolute protagonist. A must for chefs looking for the maximum expression of Iberico pork.

PACKAGING AND PALLETIZING

Avg lbs/pack	1.50 lbs
Uds/pack	1
Avg lbs/case	24 lbs
Packs/case	16
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



RACK / CHULETERO

Description:

Ibérico Pork Rack is cut from the rib section of the loin and presented as a 6-bone frenched rack, combining visual impact with exceptional eating quality. Its natural marbling and fat infiltration transform what is typically a lean cut into a remarkably juicy and flavorful experience.

When cooked, the fat melts gradually, enhancing its deep umami profile and delivering a perfect balance between a caramelized exterior and a tender interior.

Roasted whole, it becomes a striking centerpiece. Portioned into chops, it offers consistency, versatility and precision in the kitchen. A familiar cut, elevated by the unique character of Ibérico pork.

PACKAGING AND PALLETIZING

Avg lbs/pack	3.00 lbs
Uds/pack	1 Avg
Avg lbs/case	18.00 lbs
Packs/case	6
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



TENDERLOIN / SOLOMILLO

Description:

Ibérico Tenderloin is the most tender and refined cut of Iberico pork. With a soft and lean texture, but with enough fat infiltration to maintain its juiciness, it offers a delicate bite, but with all the character of Iberico pork.

Seared over high heat, it develops a brown crust that encloses a pink and juicy interior, highlighting its balance between subtlety and depth of flavor. When cooked over a low heat, its tenderness reaches another level, enhancing its umami profile and natural elegance. Its versatility in the kitchen allows multiple interpretations, from classic preparations to more innovative creations.

An essential cut for those looking for impeccable texture, subtlety in the mouth and the unmistakable hallmark of Ibérico pork.

PACKAGING AND PALLETIZING

Avg lbs/pack	0.90 lbs
Uds/pack	1
Avg lbs/case	21 lbs
Packs/case	24
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



BELLY / PANCETA

Description:

Ibérico Pork Belly is a cut full of flavor, with a generous proportion of fat that becomes its greatest virtue. Its juicy texture and its ability to enhance any dish make it indispensable in professional cuisine.

When grilled, its fat melts slowly, achieving a browned and crispy exterior with a soft and nuanced interior. In long cooking, it impregnates broths and stews with depth and unctuousness, bringing a unique richness to the final result. Its ability to absorb spices and glazes allows it to play with contrasts and enhance its flavor profile.

A versatile ingredient full of character, with all the hallmarks of Ibérico pork.

PACKAGING AND PALLETIZING

Avg lbs/pack	2.60 lbs
Uds/pack	1
Avg lbs/case	20.80 lbs
Packs/case	8
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



CHEEK / CARRILLERAS

Description:

Ibérico cheeks are a highly valued cut due to their mellow texture and intensity of flavor. Since they come from the jaw muscles, they contain a high concentration of collagen, which allows them to transform into incredibly tender meat after slow cooking.

In stews and braises, the collagen melts gradually, achieving an unctuous texture and a deep umami profile. Cooked at low temperatures, they retain all their juiciness and absorb the nuances of spices, broths and wines, enhancing their richness of flavor. Their firm but delicate structure makes them a versatile ingredient for intense and balanced dishes.

Perfect for recipes that seek depth, elegance and a texture that melts in every bite.

PACKAGING AND PALLETIZING

Avg lbs/pack	1.20 lbs
Uds/pack	3+3
Avg lbs/case	19.20 lbs
Packs/case	16
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



SKIRT / ENTRAÑA

Description:

Ibérico Skirt is a cut in the form of long strips, located on the inside of the ribs. Its marked but tender fiber gives it a unique juiciness, while its fat infiltration enhances its flavor and gives it a deep umami profile.

It cooks in seconds. Grilled or broiled, its fat melts quickly, browning the surface and maintaining a juicy interior. Its firm yet tender structure allows for a perfect contrast between the texture and intensity of Iberico pork.

A versatile cut, ideal for thin cuts or presentations that highlight its flavor, adapting to different cooking styles. An essential discovery for those looking for power, juiciness and character in every bite.

PACKAGING AND PALLETIZING

Avg lbs/pack	1.50 lbs
Uds/pack	Bulk
Avg lbs/case	24 lbs
Packs/case	16
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



LEAN JOWL / SECRETO DE PAPADA

Description:

Lean Jowl, or Secreto de Papada, is a unique Ibérico cut taken from the jowl area, where lean meat and rich marbling come together to create a distinctive balance between structure and juiciness.

Its natural fat infiltration delivers a deep, rounded flavor and a smooth, tender texture. When cooked over high heat, it caramelizes quickly on the outside while remaining juicy inside, releasing the full intensity of Ibérico pork.

It cooks fast and performs consistently, making it ideal for grilling or searing. Its texture offers a clean bite with a rich and lingering finish. A lesser-known cut that brings a new perspective, combining the character of the jowl with the experience of a noble Ibérico cut.

PACKAGING AND PALLETIZING

Avg lbs/pack	0.85 lbs
Uds/pack	2
Avg lbs/case	20.40 lbs
Packs/case	24
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



COPPA / CABECERO

Description:

Ibérico Shoulder Collar comes from the upper part of the loin, an area with a higher concentration of fat than other cuts, which gives it exceptional juiciness and a deep flavor that evolves with cooking. Its generous marbling creates a perfect balance between lean and fat, providing a tender texture full of nuances.

Slowly roasted, its fat melts progressively, impregnating the meat and developing an exceptional juiciness. Filleted and cooked on the grill, it quickly caramelizes on the surface, creating a bite in which the tenderness of the meat and the richness of its fat merge. Over a low heat, it reaches an even more enveloping texture, highlighting all the depth of its flavor.

A cut designed for those who know that fat is not only a complement, but the soul of a memorable bite.

PACKAGING AND PALLETIZING

Avg lbs/pack	2.25 lbs
Uds/pack	1
Avg lbs/case	18 lbs
Packs/case	8
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



BABY BACK RIBS / COSTILLA BABY

Description:

Ibérico Baby Back Ribs are small in size, but colossal in flavor. Each rib is a jewel of juiciness and balance, with just the right proportion of meat and fat to achieve a tender, enveloping and nuanced bite.

When grilled, the fat melts slowly, bathing the meat and enhancing the unmistakable Iberico flavor. Golden on the outside, succulent on the inside, they come off the bone easily and leave a lingering, intense and deep aftertaste. When smoked, they elegantly absorb the aromas of the wood, achieving a complexity that elevates any dish. When cooked slowly, their collagen is transformed into unctuousness, making them an unforgettable sensory experience.

Designed for those who are looking for more than just back ribs: a bite that speaks of tradition, quality and pure flavor.

PACKAGING AND PALLETIZING

Avg lbs/pack	1.25 lbs
Uds/pack	1
Avg lbs/case	15 lbs
Packs/case	12
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



SPARE RIBS / COSTILLA SPARE

Description:

Ibérico Spare Ribs have an intense and deep flavor. With their balance between bone, lean and fat, they release all their essence when cooked, achieving a mellow bite full of nuances. Their collagen-rich structure allows them to reach a juicy texture and an umami intensity that envelops the palate.

In slow cooking, the meat is impregnated with juices and spices, gently falling off the bone. Grilled or baked, their fat melts and caramelizes, creating an irresistible contrast between a brown exterior and a juicy interior. Smoked, they absorb the wood-fired aromas, intensifying their character and adding an extra layer of depth.

A cut for those looking for pork ribs with an incomparable flavor, where each bite is a sample of the authentic character of Ibérico pork.

PACKAGING AND PALLETIZING

Avg lbs/pack	2.30 lbs
Uds/pack	1
Avg lbs/case	16 lbs
Packs/case	7
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



FATBACK / TOCINO

Description:

Ibérico Fatback is pure concentrated flavor. With a creamy texture and a completely melting fat, it provides an unparalleled unctuousness, making it an essential ingredient for those seeking depth and richness in their dishes. Its unique composition makes it a natural umami enhancer, releasing its essence with each cooking.

Slowly melted, it adds creaminess and an intense flavor profile to broths, stews and sauces. In thin slices, its texture becomes almost ethereal, melting on contact with heat. Its richness in fat makes it ideal for adding juiciness to sausages or stuffing, while when grilled or over high heat it caramelizes, achieving a bite of exceptional intensity.

It is not just a complement: it transforms any dish into a more complex and enveloping experience.

PACKAGING AND PALLETIZING

Avg lbs/pack	2.60 lbs
Uds/pack	1
Avg lbs/case	20.80 lbs
Packs/case	8
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



BACKBONE / ESPINAZO

Description:

Ibérico Backbone is a key ingredient for broths and stews full of flavor. Its combination of bone with small fragments of lean and fat releases umami depth and enriches any simmered preparation.

In long cooking, its collagen breaks down gradually, adding body and texture to the broth. Its fat enhances the nuances and balances the flavor, creating complex and structured stocks. It is an ingredient especially valued in Asian cuisine, where it is used to extract the maximum potential of Iberico pork in soups, ramen and intense cooking bases.

A must for those seeking to enhance their preparations with the purest essence of Ibérico pork.

PACKAGING AND PALLETIZING

Avg lbs/pack	2.20 lbs
Uds/pack	Bulk
Avg lbs/case	17.60 lbs
Packs/case	8
Case dimensions (inches)	15.35 x 11.42 x 6.5
Case/pallet	99
Paletization	9 cases per 11 rows

STORAGE CONDITION

Blast Freezing and Stored under	-10°F
------------------------------------	-------



LORIENTE®

IBÉRICOS

MIAMI, FL · UNITED STATES

hello@loriente.com

www.loriente.com