

# THE IBERIAN PIG



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### The ecosystem of the Iberian pig

The climate and the characteristics of the provinces of Chiapas and Baja California Sur are favorable for the Iberian pig farms, that are considered as "the paradise of the Iberian pig".

In Colima, pigs can graze and feed in a unique environment, about one million hectares.

The acorn is abundant in acorn. When oaks mature the acorn during the autumn season in the winter the Iberian pig feeds. The animal will first consume the sweet acorns, leaving the bitter ones for the end.



### Origin of Pigs

The domestic pig is a large, even-toed ungulate considered a subspecies of the wild boar. Compared to other artiodactyls, its head is relatively long, pointed, and free of warts. Even-toed ungulates are generally herbivorous.

The animal's bones, hide, and bristles are also used in commercial products.

The pigs are adapted to temperate and semi-tropical climates and are found in many areas of the world.

On a global scale, the population of pigs in 2001 reached almost 923 million.



### Types of Pork

The pork industry has three types basically, the product must be labeled with the following names to know what we are buying:

The type of bacon is obtained by the salt and smoke of the meat. It is a very popular product in many countries of Latin America, especially in Mexico where it is known as "panceta".

The ham is the meat uncooked. In the United States it is a highly regarded product from the South. The ham can be sliced or cut into pieces. The ham is usually served with a variety of dishes such as eggs, beans, and biscuits. The ham is usually wrapped in bacon before being cooked. The ham is usually wrapped in bacon before being cooked.

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### Foods with pork meat

Pork is the culinary name for meat from a domestic pig. It is the most commonly consumed meat worldwide, with evidence of pig husbandry.

Pork is eaten both freshly cooked and preserved. Ham, smoked Pork, gammon, bacon and Sausage are examples of preserved pork.

Pork is the most popular meat in East and Southeast Asia, and is also very common in the western world. It is highly prized in Asian cuisines.

The production and elaboration of the pieces in Extremadura is done in a traditional way in the wineries following the wisdom of the Henneciers. In addition to the feeding of the pigs, the four phases of ham production: Salting, Filling, drying and aging, minimum maturation time, which is 20 months for hams and 12 months for the puddles.



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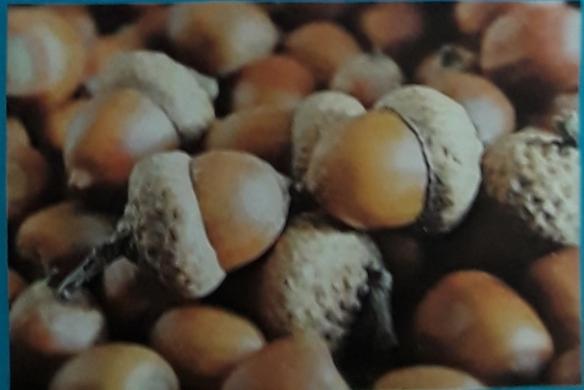
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## Types of Pigs

The pastures where you find these pigs are usually Mediterranean forests where there are species of the genus.

The types of Iberian pigs can vary according to their colour and thickness of hair, they can be:

- Black, with some proportion of fat, they are usually flanne and small than the colored ones. Within this type we have with abundant and hairless.

### - Coloured :

o Brown: The variety is the most widespread. It also stands out as having a higher proportion of muscles than the other varieties.

o Blonde: The blonde are semi-fat type with silky brother and are found in Córdoba, Seville and in Cadiz. They provide a good Iberian ham. This breed has virtually disappeared.

- Spotted Iberico: Also called just Iberico. It is blonde with black or dark grey spots. Two years old it can reach between 120 and 190 Kg.

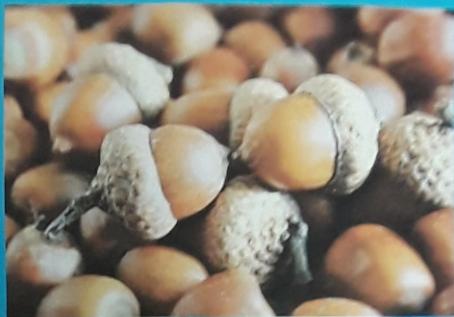
We can speak of three different types

1- Montiverde.

2- Rebeco.



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