

THE AUSTRALIAN

retailer

THE VOICE OF THE AUSTRALIAN INDEPENDENT RETAILER

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TASTE THE FLAVOUR

Can Duran's Jamon Serrano is a cured ham made from white pigs raised on acorns and natural feed.


The ham is dry-cured for at least 12-months, giving it a much deeper flavour and firmer texture than other cured hams.

This iconically Spanish ham is a central flavour for many tapas and traditional European recipes.

Can Duran was founded in 1946 at a pork butcher's in Catalonia, Spain.

To regain all the natural aromas of this product, it is best to open the wrapping about 20 minutes before serving.

Available in handy, pre-sliced 80g packs and blocks, it's the perfect addition to any meal.

Contact Raw Materials for more information. 



+ hot products

IRISH MOSS
COUGH SYRUP