



PLATAFORMA DE AGENTES COMERCIALES
Food distribution since 1918

SAVE MONEY BUYING IN PAC
 QUALITY AND PROFESSIONAL SERVICE



WE ARE CENTENARIES
1918 - 2018

Our experience

Since 1918 working as distributors of Food directly with manufacturers. Always as specialists in the Iberian food line. Our professionals select one by one the best pieces of Iberian ham cured in the most traditional dryers of the Iberian Peninsula.

Selected products, maximum quality, experience and tradition, guarantee security throughout the year. In PAC we have the objective to offer a fast, flexible and efficient service so that your purchase is of your full confidence. Our mission is not to perform a simple sale but to meet all the needs that our customers can have, advise and assist in all doubts that any reference can generate.

We are confidence and reliable thanks to the experience of 4 generations working in the food market.

Our experiences are growing day by day and that is how the interest in our work and our experience increases abroad. France, Belgium, Czech Republic, Senegal, England are an example of interest for our products.

Our headquarters:
 St. Informàtica s/n - Poligono Industrial La Dreuera
 La Selva del Camp (43470) - Tarragona - Spain
 export@pacsl.info / Phone: +34 977 76 04 00 / Fax: +34 977 84 45 39



- From Spain direct to Europe -

DIRECT SERVICE

Duty management



Commercial advice



Continuous attention



Your direct purchases in Spain

We look for the products you need

Typical spanish food specialists

Everything you need without minimum purchase

Benefits of lower transportation costs

Make your pallet with the references you want



A direct service that includes all the necessary steps for a safe transport. Everything necessary in terms of controls and tariffs to prepare the entire expedition. Do not worry about all this difficult and in many cases uncomfortable bureaucracy, to buy and receive your Spanish products in the easiest way.

Spanish direct price

Without VAT (international sales)

Easy buy. Custom expedition

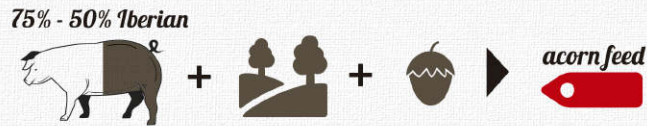
Duty management for you

Labeling of Iberian products

Iberian hams and shoulders

● 100% Iberian acorn feed
● 75%-50% Iberian acorn feed
● 75%-50% Iberian field bait

Iberian pork



Iberian official law - BOE 1/2014, 10 January

The acorn

It grows in the pasture, a clear forest of holm oaks, cork oaks and common oaks, who produce acorns.



Origin

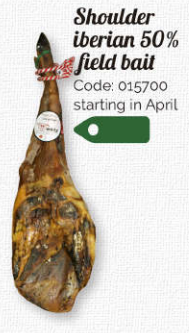
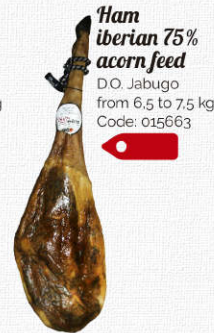


Origin denominations

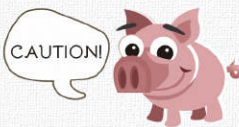
From Jabugo - Ovipor



From Jabugo - Eiriz



Common pork / white pork



The Iberian pig and the White pig are 2 totally different breeds.

Professional carving ham and shoulder



60 €

Ask for the hand cut of the ham or shoulder you want from our catalog. We pack it in vacuum envelopes with the weight that you want. Bones, cuts of fat and skin are delivered.

200 €

Professional cutting of ham for events and celebrations. Price per service. Travel and accomodation costs are not included











From Jabugo - Sánchez Romero Carvajal









Iberian hams and shoulders

- 100% Iberian acorn feed
- 75%-50% Iberian acorn feed
- 75%-50% Iberian field bait

From Extremadura - Señorío de Olivenza

 <p>Ham iberian 75% acorn feed D.O. Dehesa de Extremadura Code: 015090</p>	 <p>Ham iberian 100% acorn feed Don Ramón Code: 015094</p>	 <p>Shoulder iberian 75% acorn feed Code: 015115</p>	 <p>Ham iberian 50% field bait from 6,9 to 7,4 Code: 015099</p>	 <p>Shoulder iberian 50% field bait Code: 015120</p>
 <p>Deboned ham iberian 75% acorn feed without skin Code: 015093</p>	 <p>Deboned shoulder iberian 75% acorn feed without skin Code: 015117</p>	 <p>Deboned ham iberian 50% field bait without skin Code: 015105</p>	 <p>Deboned shoulder iberian 50% field bait without skin Code: 015125</p>	 <p>from 7,5 to 8,5 Code: 015100</p>

From Guijuelo - José Luis Alonso



 <p>Ham iberian 75% acorn feed Code: 015500</p>	 <p>Shoulder iberian 75% acorn feed Code: 015510</p>	 <p>Ham iberian 50% field bait Code: 015530</p>	 <p>Shoulder iberian 50% field bait Code: 015550</p>
 <p>Deboned shoulder iberian 75% acorn feed without skin Code: 015515</p>	 <p>Deboned shoulder iberian 50% field bait without skin Code: 015565</p>		

Special iberian selection

- 100% Iberian acorn feed
- 75%-50% Iberian acorn feed
- 75%-50% Iberian field bait

Origo Ibericus

The experience of 4 generations selecting the best iberian hams from a tradition with more than 2000 years.

 <p>Ham iberian 100% acorn feed Origo Ibericus Code: 016400</p>	 <p>Ham iberian 75% acorn feed Origo Ibericus Code: 016405</p>	 <p>Ham iberian 50% field bait Origo Ibericus Code: 016415</p>	 <p>Shoulder iberian 75% acorn feed Origo Ibericus Code: 016410</p>	 <p>Shoulder iberian 50% field bait Origo Ibericus Code: 016420</p>
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Naturall curing without additives

2000 years of history



The first known references within the Roman Empire, who was a great consumer of cured ham, corresponds to the 2nd century BC, and there are clear mentions to the curing of the Hams in Hispania, where the abundance and quality of the raw material, with prone climatic conditions, favored the development of an artisan culture to the salty of the meats, achieving a fame that exceeded the limits of the Iberian peninsula.

In the ancient Tarraco (Tarragona), one of the main Roman cities of Hispania, was found a fossilized ham

with almost 2000 years old, and as it appears in the Edict of the Emperor Dioclecia, the hams of Hispania were exported to Rome in that time.

And the recipe to cure them is still accurate 2000 years later by Caton to "De Re Rusticæ": "Put them in salt, when they have been five days, hang them two days in the wind ... hang them another two days to the smoke of the home ... and then to the meat pantry. "It even suggests" smearing with olive oil after smoking. "

White pork hams and shoulders

Cured meat

From Segovia - Serrafria



"Serrano" ham
Code: 016100

Deboned "serrano" ham
Code: 016120

From Salamanca - Don Pedro



"Gran reserva" ham
Duroc breed
Code: 016010

"Gran reserva" ham
Duroc breed
unified weight
Code: 016011

"Gran reserva" deboned ham
Duroc breed
whithout skin
Code: 016015

"Gran reserva" shoulder
Duroc breed
unified weight
Code: 016029

"Gran reserva" deboned houlder
Duroc breed
whithout skin
Code: 016025

From Guijuelo - José Luis Alonso



Loin iberian acorn feed
Weight: 650 gr
Format: 8 uts/box
Code: 015583

Loin iberian field bail
Weight: 650 gr
Format: 8 uts/box
Code: 015589

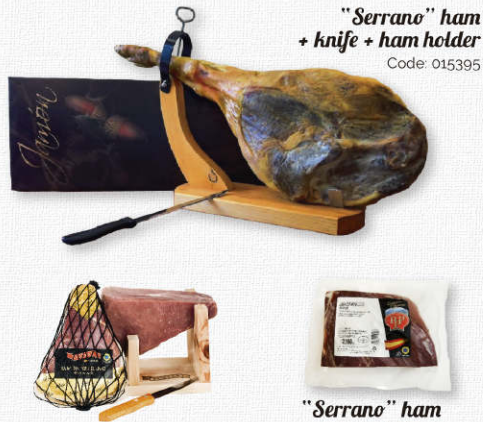
White loin
Weight: 950 gr
Format: 8 uts/box
Code: 015625

"Salchichón" iberian
Weight: 620 gr
Format: 15 uts/box
Code: 015605

"Chorizo" iberian
Weight: 620 gr
Format: 16 uts/box
Code: 015598

"Panceta" iberian
Vacuum packed
Weight: 1 kg
Code: 015632

From Girona - PPP



"Serrano" ham + knife + ham holder
Code: 015395

Mini "serrano" ham (1kg) + knife + ham holder
Code: 015210

"Serrano" ham deboned 1/2
Format: 4 uts/box
Weight: 2,5 kg aprox.
Code: 015255

From Teruel - Centelles y Buj



Ham from Teruel + knife + grinder
Code: 016600

Shoulder from Teruel + knife + grinder
Code: 016605

From Jabugo - Eiriz



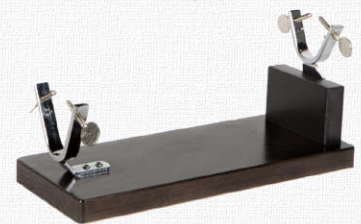
"Lomito de presa" iberian
Weight: 0.390 kg aprox.
Format: 1 ut/box
Code: 015717

"Chorizo" (jabuquitos) iberian
Weight: 0.680 kg aprox.
Format: 6 uts/box
Code: 015719

Loin iberian acorn feed
With pepper
Weight: 1 kg aprox.
Format: 12 uts/box
Code: 015712

"Panceta" iberian
Vacuum packed
Weight: 1 kg
Code: 015721

Ham holder



"Serrano" ham deboned 1/4
Format: 10 uts/box
Weight: 1 kg
Code: 015274

"Serrano" ham deboned 1/8
Format: 10 uts/box
Weight: 500 gr
Code: 015276

From Balaguer - Bi-Her



"Secallona extra"
Weight: 220 gr
Format: 10 uts/box
Code: 011690

"Secallona extra" with pepper
Weight: 220 gr
Format: 10 uts/box
Code: 011693

"Longanissa de pagès"
Weight: 300 gr
Format: 10 uts/box
Code: 011702

From Teruel - Centelles y Buj



"Sobrasada" iberian cream
Weight: 1 kg
Format: 6 uts/box
Code: 016632



IBERIAN HAMS



CHEESES



NOUGATS & SWEETS



SLICES

WE BRING YOU THE BEST PRODUCTS FROM SPAIN DIRECT TO YOUR RESTAURANT



EXTRA VIRGIN OLIVE OIL



"PACK ORIGINAL CALÇOTADA"



CROQUETTES



WINES AND SANGRIA



BEERS



CHARCUTERIE

SPANISH FOOD COMPLETE YOUR ORDERS

Spanish meats

Charcuterie and sausages, iberian meats, chilled ready meals.

Pantry

Oil, vinegar and salt, rice, pulses and pasta, sugar, flour and bread-crumbs, canned fish, vegetable and fruit preserves, spices, pâté and canned dishes, sauces, snacks, snacks and nuts, soup, puree and dishes of envelope.

Milk products

Cheeses, smoothies and horchata, vegetable drinks, milk, butters and margarines, cream, dairy desserts, yoghurts

Drinks

Water, soft drinks, juices, beer, white wines, rosé wines, red wines, sangrias and summer reds, fine and sweet wines, cava and cider, liqueurs.

Sweets and breakfasts

Nougats, "churros", pastries, cocoa and creams, coffee, cereals, chocolates and candies, biscuits, infusions, honey and jam, sliced and toasted bread, cake shop.

Take advantage of direct shipping, we organize your customized expedition, contact us at central@pacsl.info or +34 977 760 400

CONTACT US WE WILL ADVISE YOU

Sliced vacuum

Iberian



Shoulder iberian field bait hand cut
Weight: 50 gr
Format: 10 uts/box
Code: 015160



Shoulder iberian field bait hand cut
Weight: 100 gr
Format: 10 uts/box
Code: 015162



Iberian assortment: ham, loin "chorizo" and "salchichón" hand cut
Weight: 130 gr
Format: 10 uts/box
Code: 015134

Duroc



Shoulder duroc race
Weight: 90 gr
Format: 12 uts/box
Code: 016045



Shoulder duroc race
Weight: 80 gr
Format: 12 uts/box
Code: 016090



Loin
Weight: 80 gr
Format: 12 uts/box
Code: 016076

Gift boxes



Don Ramón box:
- Iberian ham 100gr vacuum 2 uds
- Iberian shoulder 100gr vacuum 2 uds
- Iberian loin 100gr vacuum 2 uds
- Iberian "chorizo" 100gr vacuum 2 uds
- Iberian "salchichón" 100gr vacuum 2 uds
Code: 015175



Montaraz Único box:
- Iberian ham 100gr vacuum 2 uds
- Iberian loin 100gr vacuum 2 uds
- Iberian "chorizo" 100gr vacuum 2 uds
- Iberian "salchichón" 100gr vacuum 2 uds
Code: 015177

Iberian meat

Frozen iberian meat



Iberian "solomillo"
Weight: 1.25 kg/ut aprox.
Format: 7 uts/box (10 kg)
Code: 015644



Iberian "presa"
Weight: 1.25 kg/ut aprox.
Format: 7 uts/box (10 kg)
Code: 015642



Iberian "pluma"
Weight: 1.25 kg/ut aprox.
Format: 7 uts/box (10 kg)
Code: 015646



Iberian "secreto"
Weight: 1.25 kg/ut aprox.
Format: 7 uts/box (10 kg)
Code: 015648



Iberian "secreto de papada"
Weight: 1.3 kg/ut aprox.
Format: 11 uts/box (10 kg)
Code: 016378



Iberian "secreto de barriguera"
Weight: 1.3 kg/ut aprox.
Format: 10 uts/box (10 kg)
Code: 016381



Iberian "carrillada"
Weight: 1.25 kg/ut aprox.
Format: 7 uts/box (10 kg)
Code: 015640



Iberian "lagarto"
Weight: 1.25 kg/ut aprox.
Format: 7 uts/box (10 kg)
Code: 016368



Iberian "abanico"
Weight: 1.3 kg/ut aprox.
Format: 12 uts/box (10 kg)
Code: 016372



Iberian "plumilla"
Weight: 1.3 kg/ut aprox.
Format: 10 uts/box (10 kg)
Code: 016375

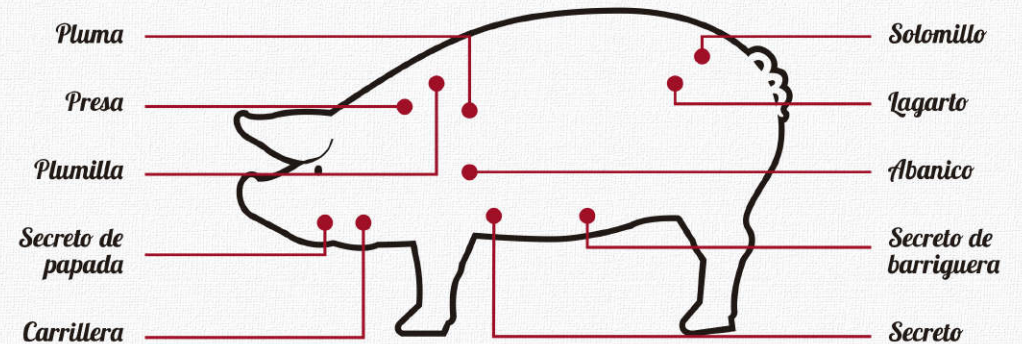


Iberian "magro"
Weight: 1.3 kg/ut aprox.
Format: 10 uts/box (10 kg)
Code: 016384



Iberian "carpaccio de presa"
Weight: 70 gr
Format: 10 uts/box
Code: 012080

Iberian pork meats



Spanish cheeses

Mixed cheeses



Mature mix cheese
(65% cow and 20% sheep)
Weight: 3 kg
Cured: 3 months
Format: 2 uts/box
Code: 030530
EAN:



Weight: 3 kg
Cured: 3 months
Format: 2 uts/box
Code: 030470
EAN:

Matured mix cheese
(70% cow and 15% sheep)

Weight: 500 gr
Cured: 3 months
Format: 10 uts/box
Code: 030485
EAN: 843700728187



Smoked mix cheese from Pria
(cow and sheep)
Weight: 500 gr
Cured: 30 - 40 days
Format: 1 ut/box
Code: 805002
EAN:

Sheep cheeses



Sheep cheese (raw milk)
Weight: 3 kg
Cured: 6 months
Format: 2 uts/box
Code: 030550
EAN:



Sheep cheese (raw milk)
Weight: 750 gr
Cured: 24 months
Format: 8 uts/box
Code: 013748



Sheep cheese "Torta del casar"
D.O.P.
Weight: 400 gr
Curaed: + 60 days in the cellar
Format: 7 uts/box
Code: 030275
EAN: 8437015055107

Goat cheeses

Goat cheese "cueva de pregondón"
Weight: 7 kg
Cured: 3 months
Format: 1 ut/box
Code: 805004
EAN:



Goat cheese with mold
Weight: 400 gr
Cured: + 40 days in the cellar
Format: 9 uts/box
Code: 030285
EAN: 8423539012610



Goat cheese paprika
Weight: 400 gr
Cured: + 60 days in the cellar
Format: 9 uts/box
Code: 030280
EAN: 8423539012191

Spanish wines

Huelva

White wine "Vado del Quema"

Grape: Zalema
D.O. Condado de Huelva
13.5% vol
Format: 6 uts/box
75 cl
Code: 017320
EAN:



Red wine "Gran Onubis Pedro Ximénez"

Grape: Zalema
D.O. Condado de Huelva
13.5% vol
Format: 12 uts/box
50 cl
Code: 017370
EAN:



Orange wine "Naranja de Oro viejo"

Grape: Zalema
D.O. Condado de Huelva
13.5% vol
Format: 6 uts/box
75 cl
Code: 017365
EAN:



Vermouth

Grape: Zalema
D.O. Condado de Huelva
15% vol
Format: 6 uts/box
75 cl
Code: 017375
EAN:



White wine "Condado Pálido"

Grape: Palomino Fino and Listán de Huelva
D.O. Condado de Huelva
15% vol
Format: 12 uts/box
50 cl
Code: 017327
EAN:



Sparkling wines

Rosé Frizz Chic
9% vol
Format: 6 uts/box
75 cl
Code: 017037
EAN:



White Frizz Chic
9% vol
Format: 6 uts/box
75 cl
Code: 017039
EAN:



Cava

Cava Brut Divino Oro
Grape: Macabeo and Parelada
11.5% vol
Format: 6 uts/box
75 cl
Code: 017172
EAN:



Spanish wines

Table wine

Red wine Cañadas

12% vol.
Format: 12 uts./box
75 cl
Code: 016900
EAN:
8437000044949



Rosé wine Cañadas

11.5% vol.
Format: 12 uts./box
75 cl
Code: 016905
EAN:
8437006111461



White wine Cañadas

11.5% vol.
Format: 12 uts./box
75 cl
Code: 016910
EAN:
843700044109



Spanish wines

Rioja

Red wine Viña Valoria

Grape: -
13.5% vol.
Format: 6 uts./box
75 cl
Code: 017250
EAN: 8421185000074



Rosé wine Viña Valoria

Grape: Tempranillo
13.5% vol.
Format: 6 uts./box
75 cl
Code: 017251
EAN: 8421185001309



White wine Viña Valoria

Grape: Viura
12.5% vol.
Format: 6 uts./box
75 cl
Code: 017252
EAN: 8421185001408



Valdepeñas

Red crianza wine Don Aurelio

Grape: Tempranillo
D.O. Valdepeñas
13% vol.
Format: 6 uts./box
75cl
Code: 017100
EAN: 847006111058



Red wine Don Aurelio

Grape: Tempranillo
D.O. Valdepeñas
13% vol.
Format: 6 uts./box
75cl
Code: 017090
EAN: -



Rosé wine Don Aurelio

Grape: Tempranillo
D.O. Valdepeñas
13% vol.
Format: 6 uts./box
75cl
Code: 017075
EAN: 847006111065



White wine Don Aurelio

Grape: Verdejo
D.O. Valdepeñas
13% vol.
Format: 6 uts./box
75cl
Code: 017072
EAN: 847000044444



Red crianza wine Viña Valoria

Grape: Tempranillo,
Garnacha y Mazuelo
D.O.C. Rioja
13.5% vol.
Format: 6 uts./box
75 cl
Code: 017253
EAN: 8421185001095



Red wine premium reserve Viña Valoria

Grape: Tempranillo,
Garnacha y Mazuelo
D.O.C. Rioja
12.5% vol.
Format: 6 uts./box
75 cl
Code: 017257
EAN: 8421185681105



Red wine super premium reserve Viña Valoria

Grape: Tempranillo,
Garnacha y Mazuelo
D.O.C. Rioja
12.5% vol.
Format: 6 uts./box
75 cl
Code: 017260
EAN: 8421185001408



Albariño

White wine Tesouro Segredo

Grape: Albariño
D.O. Rias Baixas
14.5% vol.
Format: 6 uts./box
75 cl
Code: 017215
EAN: -



Rueda

White wine Lirum

Grape: Verdejo
D.O. Rueda
14.5% vol.
Format: 6 uts./box
75 cl
Code: 017200
EAN:
8436043580070



Tierra de Castilla

White wine Premium 1904 Chardonnay

Grape: Chardonnay
Tierra de Castilla
13.5% vol.
Format: 6 uts./box
75cl
Code: 017133
EAN:



Red wine Premium 1904

Grape: Tempranillo
and Syrah
Tierra de Castilla
13.5% vol.
Format: 6 uts./box
75 cl
Code: 017130
EAN: 847006111058



Red crianza wine magnum Viña Valoria

Grape: Tempranillo,
Garnacha y Mazuelo
D.O.C. Rioja
13% vol.
Format: 6 uts./box
150 cl
Code: 017265
EAN:



Red crianza wine Palacio de Oriente

Grape: Tempranillo
D.O.C. Rioja
13.5% vol.
Format: 6 uts./box
75 cl
Code: 017150
EAN: 8436043580322



-Ribera del Duero-

Red crianza wine Barón de Navarro

Grape: Tempranillo
D.O. Ribera del Duero
13.5% vol.
Format: 6 uts./box
75 cl
Code: 017240
EAN: 8436043580476



Our personal message

Remember

Full service:

We bring the best Spanish products, prepare expedition, manage tariffs and send it directly to your restaurant.

We bring you the best

Experience in international distribution in several countries, sending directly to restaurants in Senegal, UK, Belgium, France...

Spanish gastronomy is already known worldwide and the interest in Mediterranean products is evident in many of the corners of the world. In many countries we can find Spanish and even local restaurants that promote the Mediterranean culture. Products that everyone knows and does not need translation: jamón, sangria, paella, chorizo ...

But many times, the ignorance of the products due to their various characteristics, and even the difficulties of location and distribution, which in most cases makes the price considerably higher. But the worst of it is that this extra cost does not assure us a maximum quality protection in the products.

It is in this market segment of Spanish products that PAC, with commercial activity in food and hospitality since 1918, intends to offer a direct service, without intermediaries other than our direct attention from the producer to the restaurant or business interested in acquiring any national reference.

Selected products, maximum quality, experience and tradition, guarantee security throughout the year. At PAC we aim to offer a fast, flexible and efficient service, so that your purchase is of your full



confidence. Our mission is not to make a simple sale but to satisfy all the needs that our clients may have, to advise and assist in all the doubts that any reference may generate.

Our strengths are confidence and security thanks to the experience of 4 generations working in the food market. Fruit of this are the trajectory and strong ties with the producers, conserving them throughout our journey. France, Belgium, Czech Republic, Senegal or England are an example of interest for our products where our customers have already had our attention.

A direct service that includes all the necessary steps for a safe transport. Everything necessary in terms of controls and tariffs to prepare the entire expedition. Do not worry about all this difficult and in many cases uncomfortable bureaucracy, to buy and receive your orders in the easiest way.

Facilitate the entire international purchasing process so that you can benefit not only from the best national products, but also from the best prices. An integral service that we offer for all countries. We will advise you in all your questions with our greatest commitment and professionalism.

PLATAFORMA DE AGENTES COMERCIALES
PAC Food distribution since 1918

WWW.PACSL.INFO TEL. 977 760 400
WWW.FACEBOOK.COM/PACSL E-MAIL CENTRAL@PACSL.INFO

Our recommendation

ORIGO IBERICUS



TRADITION EXPERIENCE & SELECTION

2000 YEARS OF HISTORY



*Are you looking for Spanish gourmet food?
We can offer them direct to you.*

PAC



Food distribution since 1918

PLATAFORMA DE AGENTES COMERCIALES

C/ Informática 1, Polígono la Dreuera
La Selva del Camp - 43470
Tarragona

OFFICES

Monday to Friday
9:00h to 13:00h and
15:00h to 17:00h



Customized distribution



Classical sausages



Iberian specialist



Typical spanish Christmas gifts



Buy online deligour.com



Export of mediterranean products



Ham cutting and iberian learnings

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