

Pablo Vílchez García (Professional Ham Slicer)

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Dear Sir/Madam:

I present myself as an exclusive professional who understands perfectly the value of feeding, business, image, professionalism, glamour and cleanliness. That are the reasons because I care a lot about the product I offer: *el Jamón Ibérico*.

It all begins with the genetics and the animal feed, and then proceed to the salting, curing and aging of the product. This means an obsession for the quality. The working conditions are essential to ensure quality: tools and cleanliness of the work space.

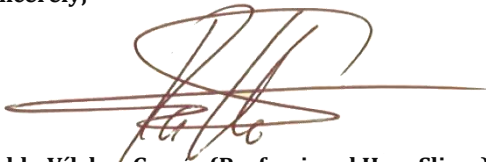
Iberian ham is a product 100% natural, with very special qualities with no additives or preservatives, so it needs special treatment and kept in special conditions of temperature, aeration and humidity. To slice the ham well means take advantage of it integrally, obtain a full performance and get the best sensory results. Cut the ham is an art that is refined over time and requires do it carefully. Enjoy this ritual and its maximum exquisiteness.

From a piece of *Jamón Ibérico* (9kg) it is possible to get about 50 rations of 80g. This is a unique product, representative par excellence of the food of high quality cuisine, is very healthy and high nutritional value. Thanks to a 100% natural feeding of the animals, it accumulates healthy fatty acids, mainly oleic acid the same as found in olive oil. Moreover, it is rich in vitamins, natural antioxidants and keratin, which reduce the risk of cardiovascular disease and help lower cholesterol and is a protective agent against sclerosis.

El Jamón Ibérico is a gastronomic gem recognized and acclaimed by leading international chefs and food critics, in addition to the most discerning palates. An exceptional product that is enjoyed only in the best meetings and the most prestigious restaurants in the world.

It is a real pleasure to explain the excellence of this culinary piece but much better is to expose you my abilities and results that this product offers to the customers in the form of seal of quality.

Sincerely,



Pablo Vílchez García (Professional Ham Slicer)