



Dried Beef Cecina de León

'How the product is made'

Several documents make reference to the history of dried beef Cecina de León, and although the product brings to mind artisans of the past, it still has a clear place in the future.

Dried beef Cecina de León comes from the hind legs of mature cattle.

Our process begins with an intense and careful selection of beef, chosen from the most outstanding breeders and slaughterhouses validated by the EU, in accordance with their latest **quality control** guidelines.

STAGES OF PREPARATION

1. **Quartering.** Once the hind legs of beef have been selected, they are quartered into the following cuts: round, centre leg, stifle and sirloin. The next step involves the carving of the pieces.
2. **Salting.** Common table salt is introduced into the muscle mass, thus favouring dehydration of the pieces while ensuring a perfect conservation; also, this contributes to the development of the colour and aroma typical of cured products. The next step involves the carving of the pieces.
3. **Washing.** Drinkable water is used to eliminate any salt stuck to the surface.
4. **Drying.** The salt penetrates the cut in a uniform manner, allowing for the biochemical processes which produce its characteristic smell and colour.
5. **Smoking.** Oak is used to provide a unique aroma and flavour which can only be achieved through the passage of time.
6. **Curing.** The cuts of meat remain in the natural dryhouses until they have matured.
7. **Cellar.** Finally, the cuts of meat are transferred to the cellar, where the dried beef spends its final stage of maturation.



The entire process must last a minimum of seven months from the time the meat is salted so that the product can be considered **Cecina de León PGI**.

Our company's desire and effort to produce an exquisite-quality dried beef begins with its preparation process.

In compliance with meat quality requirements, as well as characteristics, shape, size, and weight required by the **Cecina de León PGI** (Protected Geographical Identification) Regulatory Council, a **numbered red official label** is awarded, featuring the **PGI logo**.





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In this manner, each piece is identified individually, so that products are perfectly traceable. When the 7-month minimum curing period has passed, and once the Regulatory Council has conducted the required chemical and organoleptic tests, **THE NUMBERED CERTIFICATION BAND** is placed on the pieces of meat.

This is the guarantee that the product to be sold is of outstanding quality.

Cecinas Nieto sells entire pieces as well as different-sized packages, thus complying with our clients' demands.

The **QUALITY CONTROL STICKER** is on all packages in order to control outgoing merchandise as well as its quality.

