







mercaimpex

Importing & Exporting since 1995



mercaimpex is one of Spain's largest meat distribution companies with 20 years experience in imports and exports.

With extensive industry knowledge and a diverse selection of products, our customers include food suppliers and major supermarket retailers who count on us for our range of high quality products.

Based in the industrial park in Madrid, Spain, we are conveniently located close our suppliers and logistics companies. This, together with our refrigerated and frozen storage facilities, allows mercaimpex to offer top quality Spanish food products to our customers at competitive prices.

We believe in going the extra mile for our customers, whether it is searching for a bespoke product or speedy delivery, we aim to meet your expectations.

If you are a food supplier and looking for a distributor based in Spain to source your Spanish food supplies, or if you are a meat wholesaler looking for Spanish meat supplies, please talk to us.

We look forward to working with you.

COMMERCIAL DIRECTOR

Inés García Rey

Tlf: +34 91 786 62 30

Email: ines@mercaimpex.com

EXPORT DEPARTMENT

Lynne Harbison Commercial Manager

Tlf: +34 674 85 14 50

Email: lynne@mercaimpex.com

José María Galbán

Commercial Manager

Tlf: +34 674 85 14 52

Email: jmgalban@mercaimpex.com

CONTENTS

PRODUCT	PAGE NUMBER
Wild Spanish Venison	2
Wild Spanish Boar	4
Ibérico Pork	6
Ibérico Cured Ham & Chorizo	8
Serrano Cured Ham & Chorizo	9
Spanish Lamb & Mutton	10
Spanish Suckling Pig & Lamb	11
Meats from around the world	12
Spanish Complements	13

Inside you will find a sample of cuts we can offer.
Please contact us for a more extensive list.

Some products may be seasonal or available on a pre-order basis. Please contact us for prices.

mercaimpex

Edificio Collbatalle, Mercamadrid, 28053, Madrid, Spain

Landline: +34 91 786 6230

Web: www.mercaimpex.com





Spain is the second largest producer of Wild Venison in Europe.

The deer roam in the wild and forage for their food from the natural countryside which means their meat is naturally tender and leaner than farmed venison.

We offer wholesale cuts, food service pieces and retail packs from an International Food Standard approved plant.

In season: September to March

WILD SPANISH VENISON

CUTS	MEASUREMENT
Tenderloin	Per Kg
Striploin	Per Kg
Saddle Bone-In (11 ribs)	Per Kg
Deboned Shoulder	Per Kg
Four Cuts Leg	Per Kg
Leg Bone-In	Per Kg
Deboned Leg	Per Kg
Boneless Neck	Per Kg
Goulash with/without knuckle	Per Kg
Shank	Per Kg
Trimmings B (from the flank)	Per Kg
Trimmings	Per Kg



UNIT

300g

300g

150g

MEASUREMENT

Per Kg

Per Kg

Per Kg

PROCESSED CUTS

Marinated fillet

Marinated Brocheta Sticks

Fillets

WILD SPANISH VENISON





mercaimpex

Importing & Exporting since 1995









Spain is the largest producer of Wild Boar in Europe. As the boar is the ancestor of the domestic pig, it is common throughout the Iberian Peninsula.

The Boar roam in the wild and eat from the natural country-side which means their meat is much leaner than commercially-raised pork. Their diet of acorns, roots and saplings produces a firm, full flavoured meat.

We offer wholesale cuts, food service whole pieces and retail packs from an International Food Standard approved meat plant.

WILD SPANISH BOAR





WILD SPANISH BOAR

CUTS	MEASUREMENT
Saddle Bone-In	Per Kg
Striploin	Per Kg
Tenderloin	Per Kg
Deboned Shoulder	Per Kg
Leg Bone-In	Per Kg
Boneless Leg	Per Kg
Goulash with/without knuckle	Per Kg
Trimmings B (Flank)	Per Kg
Trimmings	Per Kg



PROCESSED CUTS

Marinated Fillets

Marinated Brocheta Sticks

Fillets

Wild Boar Goulash

UNIT

300g

300g

150g

MEASUREMENT

Per Kg

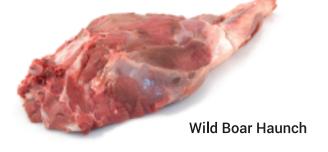
Per Kg

Per Kg

mercaimpex

Importing & Exporting since 1995









Ibérico pork is considered by Michelin chefs to be the best pork available what sets it apart is its incomparable taste.

The meat comes from specially bred "Pata Negra" pigs that are indigenous to Iberian peninsula. The incredible succulence and flavour of these pigs is due to their rich diet of acorns and wild shrubs.

The meats intense marbling gives both astonishing flavours and melt in the mouth tenderness.

mercaimpex specialises in the supply of the best Ibérico pork to clients across Europe.

IBÉRICO PORK

CUTS	MEASUREMENT
Pluma	Per Kg
Secreto	Per Kg
Presa	Per Kg
Cheeks (Carrilleras)	Per Kg
Tenderloin	Per Kg
Striploin	Per Kg
Ribs	Per Kg
Trimmings	Per Kg
French Racks (8-12 ribs)	Per Kg
French Rack (3 ribs)	Per Kg
Chops	Per Kg



Portioned Ibérico Pluma



We supply a variety of cuts of Ibérico pork, please contact us for a more extensive list.

IBÉRICO PORK



IBÉRICO CURED HAM & CHORIZO

WHOLE HAMS	MEASUREMENT
Jamón Ibérico de Bellota D.O. (Bone-in)(8-9kg)	Per Kg
Jamón Ibérico de Bellota D.O. (Boneless)	Per Kg
Jamón Shoulder de Bellota (Boneless)	Per Kg
Jamón Ibérico de Cebo (Bone-in)	Per Kg
Jamón Ibérico de Cebo (Boneless)	Per Kg

PRE-SLICED PACKETS	PACKET SIZE
Jamón Ibérico de Bellota D.O.	100g
Jamón Ibérico de Bellota D.O.	250g
Jamón de Cebo	100g
Jamón de Cebo	250g
Paleta de Bellota D.O. (ham from shoulder)	100g
Paleta de Cebo (ham from shoulder)	100g

CHORIZ	0	MEASUREMENT
Chorizo	Ibérico Bellota	Per Kg
Chorizo	Ibérico Cebo	Per Kg





Serrano Ham, coming from the traditional white Spanish pig, has its own distinctive, deep flavor making it one of Spain's national treasures. We can supply a wide variety of serrano ham products, pre-sliced or whole jamones dry cured. We can also source several types of chorizo – please contact us for an extensive list.

CURED SERRANO JAMONES/BLOCKS	MEASUREMENT
Gran Reserva Serrano Jamón (Bone-in)(7,5-8kg)	Per Kg
Gran Reserva Serrano Jamón Leg (Boneless)	Per Kg
Bodega Serrano Jamón Leg (Bone-in)(6-7,5kg)	Per Kg
Serrano Jamón Block	Per Kg

PRE-SLICED PACKETS	PACKET SIZE
Serrano ham	120g
Bodega Serrano ham	100g

CHORIZO	MEASUREMENT
Chorizo Primera	Per Kg
Chorizo Aperitivo	Per Kg
Chorizo Vela Sausage	Per Kg



SPANISH LAMB & MUTTON

Spanish lamb and mutton are superb quality meats. This is due to geo-climatic conditions of the Spanish grazing pasture and careful selection of the food for the animals.

LAMB	MEASUREMENT
Bone-in Loin	Per Kg
Chops	Per Kg
Shanks	Per Kg
Leg	Per Kg
Shoulder	Per Kg

MUTTON	MEASUREMENT
Bone-in Loin	Per Kg
Shoulder (Bone-in and boneless)	Per Kg
Striploin	Per Kg
Shin and Shank	Per Kg
Trimmings (80/20)	Per Kg
Tenderloin	Per Kg
Legs (Bone-in and boneless)	Per Kg





SPANISH SUCKLING PIG & LAMB

A Spanish delicacy with a true melt in the mouth taste.

We offer pigs or lambs that have only been fed on its mothers milk and are aged between 2 and 6 weeks when they are slaughtered. The skin, once cooked, gets very crisp and inside, the meat has a sweet, succulent and tender taste.

EASUREMENT
Per Kg
Per Kg

SUCKLING LAMB	MEASUREMENT
Leg	Per Kg
Shoulder	Per Kg
Whole Lamb Carcass	Per Kg
Chops	Per Kg





We are specialists in exportation and importation of fine meat. Therefore, not only can we offer fine Spanish products but also other high quality fine meats such as Bison, Beef, Wagyu Beef and Ostrich.





As well as offering a wide range of meat, we also offer our customers other Spanish products that may serve as complements to our meat.

We specialise, for example, in exporting olive oil from Andalusia - the heart of the Spanish olive growing region. We work closely with a cooperative there to export the finest Spanish Olive oil throughout Europe.

If you are looking for a Spanish product - count on mercaimpex to source this for you.

Please contact us for details

MEATS FROM AROUND THE WORLD

SPANISH COMPLEMENTS





COMMERCIAL DIRECTOR

Inés García Rey

TIf: +34 91 786 62 30

Email: ines@mercaimpex.com

EXPORT DEPARTMENT

Lynne Harbison Commercial Manager

Tlf: +34 674 85 14 50

Email: lynne@mercaimpex.com

José María Galbán Commercial Manager

Tlf: +34 674 85 14 52

Email: jmgalban@mercaimpex.com

mercaimpex

Importing & Exporting since 1995