



# ComenBabia

cooked & pasteurized

more time for your kitchen  
more flavor for your business!!!

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PRODUCT CATALOGUE



GENTLY PASTEURISED

UNDER STRICT NATURAL FOOD-SAFETY STANDARDS

NO PRESERVATIVES, ARTIFICIAL COLOURINGS OR ADDITIVES

IFS PROGRESS FOOD CERTIFIED

REFRIGERATED, NEVER FROZEN – 6-MONTH SHELF LIFE

SOUS-VIDE COOKED AT LOW TEMPERATURE FOR EXCEPTIONAL TENDERNESS AND FLAVOUR

GLUTEN-FREE

CONSISTENT ARTISANAL QUALITY IN EVERY PIECE

### HALF ROASTED SUCKLING LAMB IN ITS OWN JUICES

Suckling lamb (94.3%) or kid goat (92.3%), olive oil, sea salt, lemon juice, oregano and basil.

MAY CONTAIN TRACES OF CELERY, SESAME AND/OR MUSTARD.



**MICROWAVE:** Pierce the bag and heat on full power for 2 minutes.  
**OVEN:** 10–12 minutes at 250°C (482°F), until desired browning is achieved. Serve with its juices.

Box: 2 units Unit weight: 2.2 kg (2 quarters) Keep refrigerated between 0° and 8°C Shelf life: 6 months



### ROASTED SUCKLING LAMB LEG IN ITS OWN JUICES

Suckling lamb leg (89.5%), olive oil, sea salt, lemon juice, oregano and basil.

MAY CONTAIN TRACES OF CELERY, SESAME AND/OR MUSTARD.



**MICROWAVE:** Pierce the bag and heat on full power for 2 minutes.  
**OVEN:** 10–12 minutes at 250°C (482°F). Serve with its juices.

Box: 8 units Unit weight: 550 g (700 g option available) Keep refrigerated between 0° and 8°C Shelf life: 6 months



### ROASTED SUCKLING LAMB SHOULDER IN ITS OWN JUICES

Suckling lamb shoulder (87.2%), olive oil, sea salt, lemon juice, oregano and basil.

MAY CONTAIN TRACES OF CELERY, SESAME AND/OR MUSTARD.



**MICROWAVE:** Pierce the bag and heat on full power for 2 minutes.  
**OVEN:** 10–12 minutes at 250°C (482°F). Serve with its juices.

Box: 8 units Unit weight: 450 g (600 g option available) Keep refrigerated between 0° and 8°C Shelf life: 6 months



### IBERIAN PORK “SECRETO” SLOW-COOKED

One of the most prized cuts of Iberian pork, exceptionally juicy and full of flavor. Iberian pork secreto (92.3%), olive oil, sea salt, mixed peppers. “Secreto” is a marbled cut from the shoulder area, highly valued for its tenderness.



Sear on a hot griddle or frying pan with a few drops of oil until nicely browned on both sides. Slice and serve.

Format: 250 g unit Storage: Keep refrigerated at 0-8°C Shelf life: 6 months



### IBERIAN PORK CHEEKS INTENSELY TENDER & SUCCULENT

Slow-cooked cheeks with a melt-in-the-mouth texture and a rich, savoury sauce.

Ingredients: Iberian pork cheek (90.2%), olive oil, white wine, sea salt, leek, carrot, agar-agar, paprika, nutmeg.



**MICROWAVE:** Pierce the bag and heat on full power for 2 minutes.  
**OVEN OR CASSEROLE:** Heat gently for 7–8 minutes at 190°C.

Format: 250 g unit Storage: Keep refrigerated at 0-8°C Shelf life: 6 months



### IBERIAN PORK RIBS AUTHENTIC IBERIAN FLAVOR

Tender, meaty ribs seasoned with traditional spices for a rich, homestyle taste.

Ingredients: Iberian pork ribs (93.4%), sea salt, garlic, oregano.



**MICROWAVE:** Pierce the bag and heat on full power for 2 minutes.  
**OVEN OR CASSEROLE:** Heat gently for 7–8 minutes at 190°C.

Format: 300 g unit Storage: Keep refrigerated at 0-8°C Shelf life: 6 months



### ROAST SUCKLING PIG TRADITIONAL SPANISH-STYLE ROAST

Half suckling pig, slow-roasted for exceptionally tender meat and perfectly crispy skin - a true centerpiece for special occasions.

Ingredients: Half suckling pig (cut into two quarters), extra virgin olive oil, sea salt, lemon juice, black pepper.



Heat the sealed bag in the microwave for 2 minutes. Remove the meat and set the sauce aside. Roast in a preheated oven at 250°C for 25–35 minutes until golden and crispy. Add the sauce before serving.

Format: approx. 2 kg (4 quarters) Storage: Keep refrigerated at 0-8°C Shelf life: 6 months

