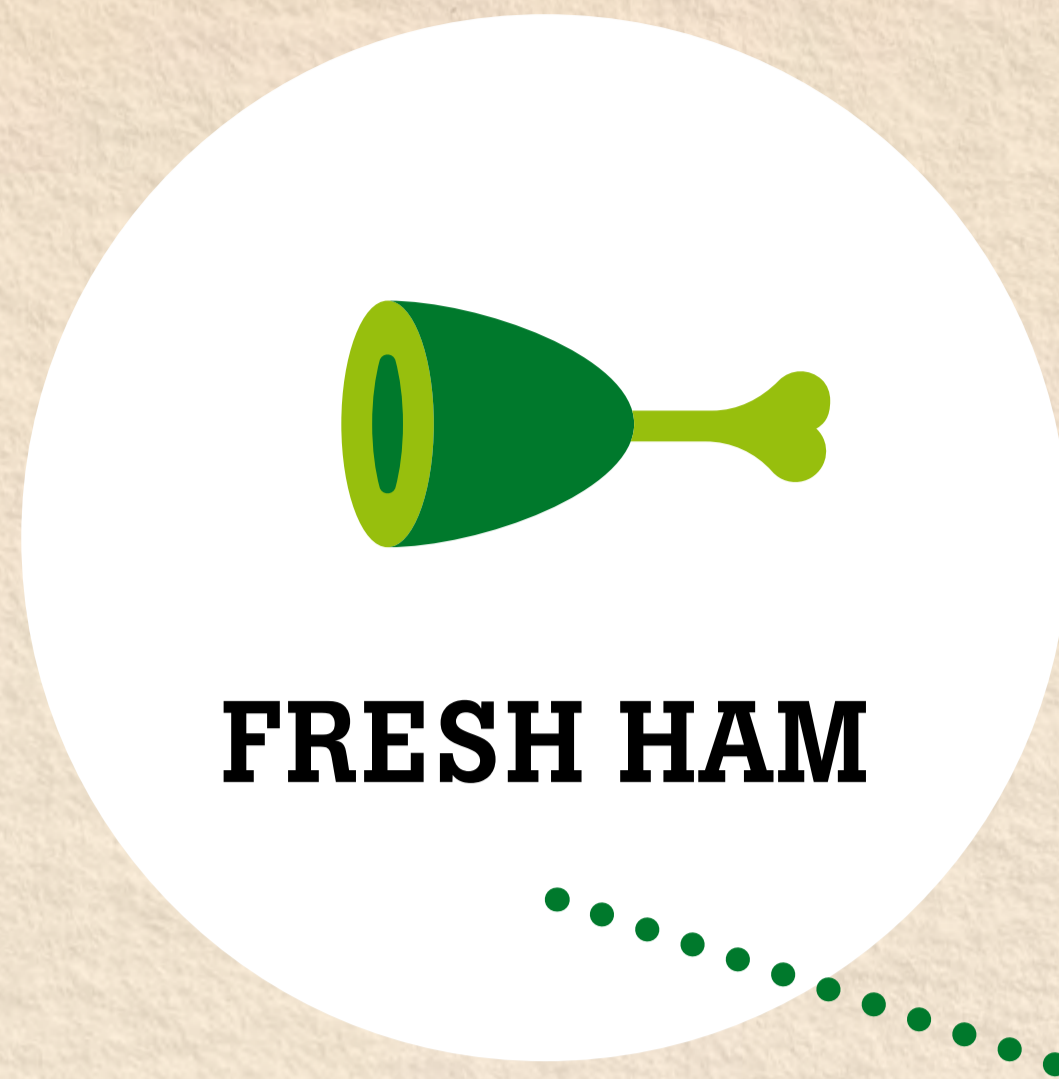


Production of Jambon d'Ardenne



Traditional salting
by hand



Resting



Deboning



Molding



Natural smoking
(beechwood and juniper berries)



Drying



Packaging



Distribution



min. 12 weeks

