

**PORKY PRODUCTS – OVER 70 Gourmet Imported Cheeses and Specialty Items**



**Truffle Kid Murcia**

Packed 2 / 4.5lb

Porky order code FV5599

A truffle-forward cheese made with the rich milk from the Murcia goat. Wheels of [Naked Goat®](#) (Queso de Murcia DOP) are pierced during aging and black truffle paste is introduced into the cheese, giving it a stunning marbled appearance. The rind is also spread with black truffle paste, contributing to a strong but balanced truffle flavor and aroma. The cheese starts off lactic and mild with a sweet and tangy finish. The marbled truffle paste adds a lovely truffle flavor and aroma that plays well with the existing flavors of the cheese rather than overpowering them.



**Drunken Goat Wheel**

Packed 2 / 5lb

Porky order code FV5596

This semi soft goat cheese is soaked in the traditional style wine of the region, Doble Pasta, which is made from the Monastrell grape. The cheese is aged for 60 days, so that you can still enjoy some of the wine’s flavors and the rind takes on an attractive violet hue. Drunken Goat® is mild and smooth, not goaty, with a touch of fruitiness in the finish. Forever Cheese was the first importer of the D.O.P Queso de Murcia al Vino and since then has been instrumental in helping to protect the D.O.P in the U.S. We have partnered with producer Central Quesera Montesinos, who specializes in Murcia goat's milk cheeses, for many years.



**Naked Goat Wheel**

Packed 2 / 5lb

Porky order code FV5598

This fabulous 6-month-aged goat cheese from Spain is produced with Murcia goat’s milk. Producer Central Quesera Montesinos is an expert in goat's milk cheese, and we have partnered with them for many years on such cheeses as Drunken Goat®, Caña de Cabra, and Pimentino. Naked Goat® is mild with a sweet finish, making it an ideal introduction to goat cheese. It is also perfect for melting. For cheese plates, pair with almonds in honey, Mantovane Mostarda, or a crisp white wine.



**Smokin Goat Wheel**

Packed 2 / 2lb

Porky order code FV5594

This smoked goat's milk cheese is from the island of Fuerteventura, part of the Canary Islands. It is made by a family-run dairy that aims to protect the strong cheesemaking tradition of the region. They work primarily with Majorero goat's milk from local farmers. The Smokin' Goat is made with this milk, which is naturally high in fat and protein, giving the cheese a creamy, elastic texture. It is naturally smoked over beech wood a week after production. It is a mild, crowd-pleasing wheel with light smoke that doesn't overpower the flavor of the cheese. A great introduction to the flavor of the Canary Islands.



**PORKY PRODUCTS – Imported Cheeses**



**Manchego Reserva**

Packed 2 / 6lb

Porky order code FV5574

Campo de Montalban® is a cheese born out of commodity, yet transformed into a high quality product. At the time of its creation, mixed milk cheeses were a dime a dozen, created in order to not throw away excess milk. The Corcuera family took this necessity and turned it into an art, making their cheese the highest possible quality by dedicating a minimum of 40% sheep and goat's milk to its production. It is made from cow, goat and sheep's milk cheese and aged 100 days. Before the creation of the DOP for Manchego, which restricted Manchego to being produced from 100% sheep's milk, this cheese also was called Manchego. Campo de Montalban® is unique in that you can taste the different flavors of the milk and the terroir; it's truly a world class cheese.



**Woolly Woolly Diablo**

Packed 2 / 3.31lb

Porky order code FV5727

Woolly Woolly® is a unique aged sheep's milk cheese marbled with hot pepper. The buttery, nutty cheese with a hint of tang becomes deliciously spicy and vibrant with the generous marbling of mojo picón, a hot pepper sauce typical of Spain, throughout the paste. This cheese is made from fresh milk in the Spanish region of Castilla-La Mancha following traditional production techniques. Fans of Manchego will be reminded of the texture and flavor profile they love. The stunning marbling throughout this cheese makes it stand out in a cheese case or on a cheese board. It's a high-quality, approachable Spanish cheese that's made with natural ingredients and no mold inhibitors or preservatives.



**Campo de Montalban**

Packed 2 / 6lb

Porky order code FV5573

A complex, full-flavored, buttery Manchego aged a minimum of 14 months. The cheese comes in an elegant wooden crate. It is made by the Corcuera family, and like all of their Manchegos, from young to reserva, the standout characteristic of the cheese is the wonderful butteriness and well-rounded flavor of the sheep's milk. We have worked with Quesos Corcuera for over 20 years, and their company spans three generations of the Corcuera family.



**Asiago Fresh Quarters**

Packed 2 / 8lb

Porky order code FV6304

Asiago is a DOP cow's milk cheese produced in the provinces of Vicenza, Trento, Padova and Treviso. The younger version, known as pressato, is aged 30-40 days. The cheese is white or straw yellow in color with small to medium sized holes. It is a milder cheese that melts well and can stand in for mozzarella and young cheddars in any number of recipes, with a delicate and slightly sweet taste.





### Switzerland Red Witch Wheel

Packed 1 / 13lb

Porky order code FV5565

A great snacking cheese with a flavor and texture profile that suits most palates – a creamy mouthfeel, sweet with a pleasant, piquant kick and a long, smooth finish. It's also great for melting. It was created to go with the beers, liqueurs, and wines enjoyed during Switzerland's carnival season. This cheese is made with raw cow's milk and is aged 5 months.



### Grated Parmigiano Reggiano

**24 Months** Packed 5 / 35oz

Porky order code FV5724

Made from 100% raw cow's milk in the regions of Reggio-Emilia, Modena and Parma, Parmigiano Reggiano is quite possibly Italy's most famous cheese. Forever Cheese sources wheels of Parmigiano Reggiano from a premium family of carefully selected farms.

With our 20 years of expertise, we select farms based on quality, artistry, location, and flavor profile. All wheels are aged a minimum of 24 months, and we pay to have all cheese marked Export by the Consorzio to further ensure the quality. Parmigiano Reggiano is an iconic cheese best in class.



### Genuine Fulvi Pecorino Romano

*Imported from Italy*

Packed 4 / 17lb quarters

Porky order code FV6226Q

This ancient cheese is made from 100% sheep's milk collected in the countryside of Rome and produced in Nepi, 15 miles north of the city. Aged 10 months to 1 year and coated in black wax per tradition, Fulvi® is in a class by itself. What separates Fulvi® from other Pecorino Romanos is the higher butterfat content of the whole (not skimmed) sheep's milk from Lazio, making it less dry and hard than those made in Sardinia. The cheese is also less salty, allowing you to enjoy its rich flavor grated or eaten as is. Even a small amount will create a hearty flavor to enhance your favorite dish.



## Fig Almond Cake

Packed 2 / 6lb

Porky order code FV5570

An artisanal Spanish cake made with just whole Pajarero Figs and Marcona almonds. It takes about 500-600 figs to form one 11 pound cake and workers de-stem them by hand. The figs are soft and juicy and the almonds are crunchy and delicately sweet. Each cake is formed by pressing layers of fruit and nuts together, with no additives or preservatives. Excellent paired with cheese, eaten as dessert, or as an energy-boosting snack. Bulk and retail options available.



## Torta Ricotta Limone

Packed 1 / 3lb

Porky order code FV5576

This soft and fluffy ricotta treat is like the best cheesecake you've ever had. With outstanding fresh lemon flavor, it's so good, you'll be tempted to polish off the whole thing in one sitting. Preorder only.



## Valdeon Blue Cheese Wheel

Wrapped in Sycamore Leaves

Packed 2 / 6lb

Porky order code FV5882

This blue cheese is made with cow and goat's milks at the base of the Picos de Europa in the town of Posada de Valdeón. A family runs the entire operation, everything from making the cheese to aging it and then selling it. They created it when the DOP for Cabrales formed and dictated that Cabrales could only be made in the town of the same name. Valdeón, which is an IGP cheese, is sought after because it is milder than Cabrales, yet retains an excellent balance of sweet, spicy and earthy flavors.







## Paleta De Bellota

*100% IBERICA Acorn Fed*

*Dry Cured Pork Shoulder*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5637**

Paleta is the meat from the shoulder (the front leg) of the Ibérico pig. The deep red dry-cured meat is marbled throughout with fat. Smaller than jamón (the back leg), it needs less time for aging, a minimum of 18 months. The meat is intensely flavorful and well balanced with a mix of savory and sweet. The rich, buttery fat melts in your mouth.



## Lomo De Bellota

*100% IBERICA Acorn Fed*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5636**

Lomo is dry-cured pork loin with paprika on the rind and mixed into the grain of the meat, as is customary in Spain. Tender and lean, it is deep pink with a layer of fat around the perimeter, with a savory and nutty flavor and a hint of smoky spice. Our lomo is the only loin made from 100% Ibérico pig available on the U.S. market. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs. This is the highest possible classification of Ibérico meat, and is quite rare.



## Chorizo De Bellota

*100% IBERICA Acorn Fed*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5634**

Meaty and unctuous, this dry-cured sausage with no added nitrates or nitrites is flavored with paprika to give it a bit of a kick. Coarsely chopped Ibérico pork meat is mixed with pork fat to create a sausage superb for tapas or cooking. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs. This is the highest possible classification of Ibérico meat, and is quite rare.



## Salchichon De Bellota

*100% IBERICA Acorn Fed*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5635**

Salchichón is a dry-cured sausage similar to Italian salami. Coarsely chopped Ibérico pork meat is mixed with pork fat and spices to create a deeply savory, satisfying treat where the flavor of the pork really shines. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs.





## PORKY PRODUCTS – Woolly Woolly Spreadable Sheep's Milk Cheese



**NEW**

### Plain

Packed 10 / 5oz

Porky order code FV5595

UPC 8-25325-76224



**NEW**

### 5 Pepper Blend

Packed 10 / 5oz

Porky order code FV5884

UPC 8-28325-76230-9



**NEW**

### Everything Seasoning

Packed 10 / 5oz

Porky order code FV5883

UPC 8-25325-76228-3



**NEW**

### Black Truffle

Packed 10 / 5oz

Porky order code FV5885

UPC 8-25325-76232-3

Woolly Woolly® is a soft and spreadable fresh sheep's milk cheese log from Jumilla, Spain. Prominently sweet with just a hint of tang, this pillowy soft cheese with a luscious, creamy texture really stands out. Its rich, sweet, and mildly sheepy flavor is wonderful on its own, but also works well in any number of cooking applications. Crumble it over salads, stuff into pasta, mix into eggs, or simply enjoy on toast or a bagel to appreciate its unique flavor. Varieties available include Plain, 5 Pepper Blend, and Everything Seasoning.





PORKY PRODUCTS – Specialty Imported Pre-Cut Wedges



**Mitica 4 Month Mahon-Menorca**  
Porky order code FV5787  
Packed 12/6oz

The most famous cheese from the Balearic Islands, Mahon is a square-shaped wheel with a characteristic orange rind. It is made with milk from island cows who live in the protected biosphere of the island of Menorca. We have been working with Pedro, the cheesemaker, for over 20 years, one of our longest standing producer relationships. He ages it 4 months, giving it a creamy texture with plenty of moisture in the paste. It is mild and buttery with a nutty finish. Perfect for melting. Also available in pre-cut wedges.



**Drunken Goat Wedge**  
Porky order code FV5826  
Packed 12/6oz  
UPC 6-38116-24170-5

Also known as Queso de Murcia al Vino, this DOP cheese has become a classic after arriving in the U.S. in 1996. The Drunken Goat® is a mild goat cheese soaked in Monastrell wine, adding light fruitiness. The vibrant violet rind against the white paste makes a stunning statement on a cheese board.



**Naked Goat Wedge**  
Porky order code FV5788  
Packed 12/6oz  
UPC 8-25325-00150-7

This fabulous 6-month-aged goat cheese from Spain is produced with Murciana goat's milk. Producer Central Quesera Montesinos is an expert in goat's milk cheese, and we have partnered with them for many years on such cheeses as The Drunken Goat®, Caña de Cabra, and Pimentino. The Naked Goat® is mild with a sweet finish, making it an ideal introduction to goat cheese. It is also perfect for melting. For cheese plates, pair with almonds in honey, Mantovane Mostarda, or a crisp white wine.



**Smokin Goat Wedge**  
Porky order code FV5779  
Packed 12/5.29oz

This smoked goat's milk cheese is from the island of Fuerteventura, part of the Canary Islands. It is made by a family-run dairy that aims to protect the strong cheesemaking tradition of the region. They work primarily with Majorero goat's milk from local farmers. The Smokin' Goat is made with this milk, which is naturally high in fat and protein, giving the cheese a creamy, elastic texture. It is naturally smoked over beech wood a week after production. It is a mild, crowd-pleasing wheel with light smoke that doesn't overpower the flavor of the cheese.

PORKY PRODUCTS – Imported Italian Pre-Cut Wedges



**36 Month  
Parmigiano Reggiano**  
Porky order code FV5822  
Packed 12/7oz  
UPC 8-25325-07002-2

**NEW**

**24 Month Montagna  
Parmigiano Reggiano**  
Porky order code FV5823  
Packed 12/7oz  
UPC 8-25325-07006-0

**NEW**

**24 Month Disolabruna  
Parmigiano Reggiano**  
Porky order code FV5824  
Packed 12/7oz  
UPC 8-25325-07004-6

**NEW**

**Fulvi Pecorino Romano**  
Porky order code FV5825  
Packed 12/6oz  
UPC 8-25325-80001-8

A full line of fixed weight Parmigiano Reggiano wedges: 24 Months, 36 Months, Montagna, and Disolabruna. Like our wheels, we source from a premium family of farms chosen for the flavor profile and quality of their cheese. This Parmigiano Reggiano is best in class – and looks as good as it tastes.

Both the 24 Months and 36 Months wedges are Export Quality, meaning they receive additional testing throughout their aging to ensure the cheese is of the utmost quality.

To receive the designation Parmigiano Reggiano di Montagna, 100% of the milk must come from farms in mountain areas and the wheels must age at least one year in the mountains.

Parmigiano Reggiano Disolabruna is made only with milk from the Italian breed of brown cow, Bruna Alpina. Known for its richness, the raw milk adds a distinct nutty, caramel quality to the cheese.





**Black Truffle Honey**

Packed 9 / 4.23oz

Porky order code FV5753



**Cherry Honey**

Packed 9 / 4.23oz

Porky order code FV5755

We asked Fabrizio to make us a truffle honey, and he and his brother outdid themselves. They blend their award-winning acacia honey with natural Umbrian black truffles to create this unique accompaniment. It will enliven any dish, from cheese to charcuterie. Brothers Fabrizio and Pierpaolo have been tending bees and collecting honey as for over 20 years. Their hobby morphed into a successful business when friends urged them to sell the honey, and we are excited to represent it exclusively in the U.S.

This Cherry Honey evokes springtime with intense aromas of pollen and flowers. Its flavor is woody and earthy, with notes of sweet cherry and leather. Brothers Fabrizio and Pierpaolo have been tending bees and collecting honey for over 20 years. Their hobby morphed into a successful business when friends urged them to sell the honey, and we are excited to represent it exclusively in the U.S.



**Membrillo Handmade Paste**

Packed 12 / 10oz

Porky order code FV5667

This popular Spanish cheese accompaniment is made with local quince, according to the Vallés family recipe that has been handed down for generations. That recipe calls for just three ingredients: quince, sugar, and lemon, cooked down into a reddish paste. It is fruity and balanced yet not overly sweet. The firm, gelled texture is perfect for slicing. No additives or preservatives. Pair with a wide array of cheeses, use as a glaze, or eat as dessert.



**Fig Jam**

Packed 12 / 7.76oz

Porky order code FV0050

A succulent all-natural jam bursting with the flavor of fresh, juicy Spanish figs together with lemon honey and a bit of lemon juice. With just three ingredients and no added sugar or preservatives, Mitica® Fig Jam is proof that simplicity can be sublime. Pair with a variety of cheeses and meats, yogurt, ice cream, or simply on toast.

**PORKY PRODUCTS – Specialty Items in stock**



**Toketti Italian Flatbread**

Packed 10/7oz

Porky order code FV5593

Toketti® di Pane Carasau are satisfying, bite-sized snacks made from the traditional Sardinian flatbread called Pane Carasau. Dating back to ancient times, it is a thin and crispy bread made with semolina. Due to its long shelf life, it was common among shepherds who traversed the island with their flocks for seasons at a time. Our Toketti® combine the authentic flavor of Sardinia with an irresistible crunch. When fried, the bread crisps up into a snack reminiscent of tortilla or pita chips. They are an ideal accompaniment to dips, charcuterie, and cheese.



**Toketti Peperoncino**

Packed 10 / 7oz

Porky order code FV5523

Bite-sized crackers flavored with chili pepper made from the traditional Sardinian flatbread Pane Carasau. Delicious with dips, cheese, and charcuterie.



**Toketti Rosmarino**

Packed 10 / 7oz

Porky order code FV5735

Toketti® Rosmarino (Rosemary) are satisfying, bite-sized snacks made from the traditional Sardinian flatbread called Pane Carasau. Dating back to ancient times, it is a thin and crispy bread made with semolina. Due to its long shelf life, it was common among shepherds who traversed the island with their flocks for seasons at a time.



**Pane Di Musica**

Packed 10 / 3.52oz

Porky order code FV5746



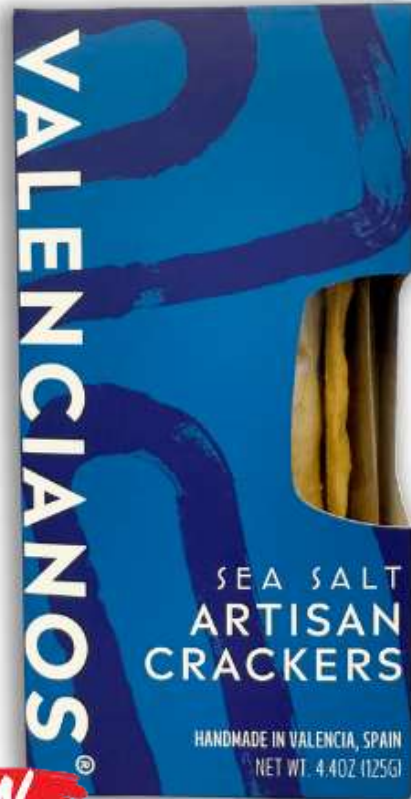
**Pane Di Musica Rosmarino**

Packed 10 / 3.52oz

Porky order code FV5722

Feather-light rosemary semolina flatbread crackers from Sardegna that are alluringly crispy and finished with a drizzle of olive oil and sprinkled with salt. This style of flatbread has ancient origins and has been a Sardinian specialty for thousands of years.





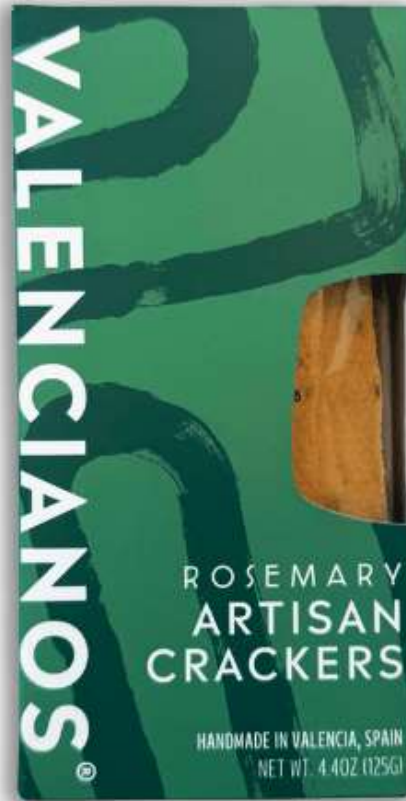
**NEW**

**Sea Salt Crackers**

Packed 10 / 4.1oz

Porky order code FV5776

UPC 8-25325-87432-3



**NEW**

**Rosemary Crackers**

Packed 10 / 4.4oz

Porky order code FV5775

UPC 8-25325-87434-7



**NEW**

**Sunflower Seed Crackers**

Packed 10 / 4.4oz

Porky order code FV5778

UPC 8-25325-87430-9

These crunchy crackers from Spain have a unique long shape and are formed by hand from a rich dough made with extra virgin olive oil and sea salt. The ingredient list is short, and the flavor payoff is huge.

**PORKY PRODUCTS – Mitica Specialty Nuts in stock**



**Carmelized Walnuts**

Packed 1 / 3.8kg large tub  
Porky order code 5577

These walnuts are fresh, not too sweet, and have an incredibly tempting crunch. They are slowly caramelized using the finest ingredients, resulting in a toasted caramel flavor and a texture that almost melts in your mouth.  
Downright divine.



**Marcona Almonds**

Packed 2 / 5.5lb  
Porky order code 5575

Known as the “Queen of Almonds,” Spanish Marconas are sweet, plump, and flavorful with no bitterness. We expertly select these prized almonds for the highest possible quality. They are prepared in the classic Spanish way: peeled, fried in small batches, and salted. The perfect snack.



**Carmelized Pecans**

Packed 1 / 4.25kg large tub  
Porky order code FV5578

Discover our spin on classic candied pecans. They are incredibly crunchy and buttery with a rich molasses flavor. It took years for the Amor family to perfect their recipe; they slowly caramelize the pecans using the finest ingredients. The result is a crunchy nut that is not overly sweet. A sensible indulgence.



**Spanish Cocktail Mix**

Packed 1 / 10kg large tub  
Porky order code FV5592

This unexpected mix of nuts, beans, and corn is supremely crunchy and satisfying. It is popular throughout Spain, where big bags of it are sold at outdoor kiosks and bars serve it alongside cold beer. No wonder it’s the ultimate party mix!







**Crunchy Quicos**

Packed 1 / 3kg large tub

Porky order code FV5748

Fried to perfection, these giant corn kernels are a popular snack in Spain. Not surprisingly, they have become a big hit in the U.S., too. Delightfully crunchy and nearly impossible to put down, they are one of our best sellers and the pinnacle of snacking.



**Crunchy Pica (Spicy) Quicos**

Packed 1 / 3kg large tub

Porky order code FV5747

Spicy, smoky, and extra crunchy, these fried giant corn kernels are smokin’ hot. Our popular Spanish Quicos® get a fiery American twist with a coating of cayenne pepper and smoked paprika. If you like spice with your crunch, you won’t want to share these!



**Truffle Marcona Almonds**

Packed 1 / 11lb large tub

Porky order code FV5750

Equally prized for their incredible flavor, buttery Marcona almonds and truffle come together in this luxurious snack. They have the perfect crunch and just the right amount of oil and salt. The almonds are expertly selected for the highest quality.

PORKY PRODUCTS – Specialty Items in stock



Piedras de Luna

Packed 1 / 4.4lb

Porky order code FV5572

Each of these “moon rocks” is a **toasted cashew** sprinkled in salt, enrobed in rich chocolate, and finished with a dusting of cocoa powder. It’s everything you ever wanted in a snack: sweet, salty, and with a crunch that’s out of this world. Totally tempting and sublime.



Piedras de Chocolate

Packed 1 / 4.4lb

Porky order code FV5571

These *piedras* (“rocks” in Spanish) are made from the finest raw materials: toasted Langueta almonds, rich chocolate, and a dusting of cocoa powder. They are velvety, crunchy, and just sweet enough, allowing the flavor and texture of the almond to shine. Indulge in the fine art of snacking.



Hazelnut Cookies

Packed 8 / 150gr

Porky order code FV5723

These remarkably delicious cookies taste like they just came out of the oven – they are light, crunchy, and capture the true essence of hazelnut. An artisan bakery in the Langhe area of Piemonte makes them with the highly prized hazelnuts from the region. These hazelnuts are protected and sought out for their delightful aroma and sweet flavor. They are the star of these cookies, with just a few additional ingredients rounding out the flavor and adding buttery crunch.



Sbrisolona Artisinal Cookie

Packed 10 / 8.5oz

Porky order code FV5591

Sbrisolona is a traditional baked almond cookie from Mantova, Italy. It is satisfyingly crunchy, crumbly, and nutty, thanks to cornmeal and almonds. This one comes from Mantova’s oldest bakery, run by the Freddi family since 1923. We have never seen it in the U.S., so we’d like to let you in on our little sbrisolona secret. Break off a piece and enjoy with espresso.



**PORKY PRODUCTS – Mitica Taralli Italian Crackers**



It took a lot of searching, but we found the best Taralli in Puglia. Mitica® Taralli are made with extra virgin olive oil and white wine, adding layers of flavor and contributing to a pleasantly crumbly texture that is not too dry like so many others. Their richness and full flavor make them far more special than any ordinary cracker.



**Classico Taralli**  
Packed 12 / 8.8oz bags  
UPC 8-25325-56000-4  
Porky order code FV5690



**Fennel Taralli**  
Packed 12 / 8.8oz bags  
UPC 8-25325-56002-8  
Porky order code FV5691



**Cacio E Pepe Taralli**  
Packed 12 / 8.8oz bags  
UPC 8-25325-56016-5  
Porky order code FV5692



**Multigrain Taralli**  
Packed 12 / 8.8oz bags  
UPC 8-25325-56010-3  
Porky order code FV5693



**Product History - Imported from Italy**  
Originating in southern Italy, these traditional crackers can be found everywhere, from gas stations to elegant wine bars. While so many versions are often dry or bland, our Taralli stand out for their rich, savory flavor. Made in Puglia, often called the bread basket of Italy, they are made with extra virgin olive oil and white wine, contributing to their fantastic flavor and flaky, crunchy texture that make them stand out amongst the competition.

**PORKY PRODUCTS – Mitica Chocolate Covered Fruits from Spain**



**Chocolate Covered Dates**

Packed 10 / 4.9oz

UPC 8-25325-00172-9

Porky order code FV5562

The newest addition to our line of chocolate-dipped fruits is ChocoDates! When these two simple ingredients come together, the result is a revelation. The sweet, pillowy Deglet Noor dates bathed in silky dark chocolate taste like a decadent candy bar with notes of marshmallow and caramel.

**Mitica®**

Imported from Valencia, Spain



**Chocolate Covered Cherries**

Packed 10 / 4.9oz

UPC 8-25325-00100-1

Porky order code FV5561

Light colored, dye free cherries are candied in a mix of sugar and local liqueur and then dipped in luxurious dark chocolate. Two groups of brothers, each longtime producers, collaborated on the creation of ChocoCherries. They are experts in chocolate and dried fruit, respectively, and their families have been culinary innovators for three generations. Their magical combination of intense cherry, a light kick of liqueur, and velvety chocolate elevates the art of confectionary. Wickedly delicious.



**Chocolate Covered Oranges**

Packed 10 / 4.9oz

UPC 8-25325-00134-7

Porky order code FV5560

Orange Delights feature two flavors reminiscent of Spain: Valencia orange and luxurious dark chocolate. Juicy Spanish orange slices are painstakingly candied, then hand dipped in velvety chocolate. Two groups of brothers, each longtime producers, collaborated on the creation of Orange Delights. They are experts in chocolate and dried fruit, respectively, and their families have been culinary innovators for three generations. You will be enchanted by this flawless flavor combination.



**Chocolate Covered Figs**

Packed 10 / 4.9oz

UPC 8-25325-00096-8

Porky order code FV5563

ChocoHigos® are soft and luscious Pajarero figs hand dipped in dark chocolate. These figs, native to Spain, are juicy, delicate, and richly flavored. They are the perfect soft centers for these sophisticated chocolate treats. Two groups of brothers, each longtime producers, collaborated on the creation of ChocoHigos®. They are experts in chocolate and dried fruit, respectively, and their families have been culinary innovators for three generations. We asked them to work together since each one had the best raw materials to make the very best chocolate figs. Their inspired creation has become a classic.



**PORKY PRODUCTS – Mitica Specialty Chocolate Covered Fruit & Nut Cake**



**NEW**

**Pesetas Coconut**

Packed 10 / 4.9oz

Porky order code FV5770

UPC 8-25325-00615-1

These soft chocolate-dipped date coconut discs are the perfect grab-and-go snack. They can be served with a wide variety of cheese on a cheese board, eaten as a gluten-free snack, or as dessert. They are handmade in the heart of the region of Valencia.



**NEW**

**Pesetas Coffee**

Packed 10 / 4.9oz

Porky order code FV5767

UPC 8-25325-00617-5

These soft chocolate-dipped fig, date, coffee, and almond discs are the perfect grab-and-go snack. The fresh, flavorful fruit is combined with crunchy almonds and coffee to create an utterly delicious pick-me-up. They can be served with a wide variety of cheese on a cheese board, eaten as a gluten-free snack, or as dessert. They are handmade in the heart of the region of Valencia, Spain



**NEW**

**Pesetas Date**

Packed 10 / 4.9oz

Porky order code FV5766

UPC 8-25325-00613-7

These soft chocolate-dipped date almond discs are the perfect grab-and-go snack. The fresh, flavorful fruit is combined with crunchy almonds to create a treat that is unique, beautiful, and utterly delicious. They can be served with a wide variety of cheese on a cheese board, eaten as a gluten-free snack, or as dessert



**NEW**

**Pesetas Fig**

Packed 10 / 4.9oz

Porky order code FV5772

UPC 8-25325-00161-3

These soft chocolate-dipped fig almond discs are the perfect grab-and-go snack. The fresh, flavorful fruit is combined with crunchy almonds to create a treat that is unique, beautiful, and utterly delicious.

**Mitica®**

Pesetas are soft bite-sized discs of fruit and nut cake dipped in dark chocolate. Tender and fresh-tasting with crunchy bits of buttery almonds, this fruit and nut-based snack is unexpected and delicious. Made without additives or preservatives, Pesetas are excellent with cheese, eaten as dessert, or as an anytime snack.



**PORKY PRODUCTS – Imported Deli Meats**



**Boneless Jamon Serrano**  
*DUROC breed Imported from Spain*  
Packed 1 / 12lb  
**Porky order code FV5631**

Jamón Serrano means mountain cured ham and is an integral part of the food culture of Spain. It differs from Italian prosciutto in that it is dry-aged at a higher temperature without lard, resulting in a lower water content and slightly drier texture that concentrates its flavors. We select the best hams made by our producer, a 3rd generation family owned and operated company. Fresh hams are buried for 10 days in Mediterranean sea salt before being moved to aging rooms for 17 months. No shortcuts are used to accelerate the process, resulting in a superior Serrano that is unctuous and full-flavored.



**Paleta De Bellota**  
*100% IBERICA Acorn Fed*  
*Dry Cured Pork Shoulder*  
*Imported from Spain*  
Packed 1 / 5lb  
**Porky order code FV5666**

Paleta is the meat from the shoulder (the front leg) of the Ibérico pig. The deep red dry-cured meat is marbled throughout with fat. Smaller than jamón (the back leg), it needs less time for aging, a minimum of 18 months. The meat is intensely flavorful and well balanced with a mix of savory and sweet. The rich, buttery fat melts in your mouth.



**Imported Speck Alto Adige**  
*Dry Cured Smoked Prosciutto*  
*Imported from Italy*  
Packed 1 / 12lb  
**Porky order code FV5662**

Speck Alto Adige IGP is a cured ham that is lightly smoked. Its appearance, fragrance, and flavor make it instantly recognizable as authentic Speck manufactured with a traditional processing method, passed down through generations and protected by the European Union. While only 2 producers are approved for the states, we want to make the product the best it can be. Forever Cheese works with this producer to age the ham 6 months instead of the traditional 90 days.



**Imported Pancetta Piacentina**  
*Imported from Italy*  
Packed 2 / 2kg  
**Porky order code FV5663**

An authentic product from the province of Piacenza, Pancetta Piacentina DOP is a rolled unsmoked pork belly. With a delicate spicy aroma, it has a buttery, sweet, and meaty flavor. The soft fat melts in the mouth. The DOP guarantees a very high standard, where the meat must be from Italy, and our producer goes even further by sourcing from pigs born and bred solely in the regions of Emilia Romagna and Lombardia. They use heavy pigs and process the same day, even though the DOP requires a maximum of 72 hours after arrival. Before aging, the meat is dry salted, seasoned, and chilled. It is then rolled, stuffed into natural casing, and aged for a minimum of four months in natural cellars.