



Mangalitsa Hogs

Premium quality food starts with high quality ingredients. Among connoisseurs of pork sausages and cured meats the Mangalitsa hog is considered among the best sources. It is a truly “heritage” breed originally sourced from Hungary. This lard-type hog was developed there in the early 1800’s and as it grew quickly with good quality and required no special care, it quickly became popular—until the 1950’s when “long and lean” became the standard in hogs. Mangalitsas, unlike other heritage breeds, have not been changed to meet industry standards and remain as they were in pre-WWII Hungary. They are enjoying a come back as their value in the art of charcuterie (meat curing) is recognized.

Baker’s Green Acres, in conjunction with Earthy Delights, is one of a handful of growers. We are the only ones who can provide an on-farm, stress-free kill and processing.

Why Mangalitsa?

Mangalitsa hogs, as a “lard-type” (vs. a “meat-type”) hog, are famous for their fat. It is marbled into the meat as well as layered throughout the animal. The meat itself has more flavor and marbling than regular pork. The special qualities of Mangalitsa fat make it a dish in itself. It can be whipped like cream or cured and served in thin slices.

Because of the unique disciplines in raising Mangalitsas, Mangalitsa fat is more unsaturated than standard lard. It has higher levels of oleic acid which helps preserve it longer so it is preferred for curing. It also tastes “lighter” and “cleaner” and melts at a lower temperature.

The exceptional meat and fat quality of the Mangalitsa set it apart and explain why it can be used in ways no other pork can.