

FERMÍN

■ ■ ■ a cut above.

ITALCO ITEM CODE: RF03010

CHORIZO IBERICO

Traditional, pimenton seasoned, dry-cured Spanish sausage



The iberico chorizo is finally here.

This dry-cured sausage made with Iberico meat and so genuinely Spanish is characterized by the use of pimenton and garlic, with an exquisite aroma, low acidity and intense flavor.

Ingredients:

Ibérico Pork, Salt, Pimentón, Seasoning (Dextrin, Dextrose), Garlic, Oregano, Olive Oil. Beef collagen casing. **Nitrites/nitrates FREE.**

Elaboration process:

The traditional process starts with grounding the Iberico meat and marinating it with natural sea salt, mild pimenton, olive oil and garlic, producing a uniform and consistent paste. The paste is rested in a cold place for two days and then stuffed into casings.

The chorizo is traditionally air cured for at least a month. During this time the meat acquires a firm texture and develops an exquisite aroma.

Serving size 1oz/28g:	
Calories 140	Calories from fat 110
Total fat 12g	19%
Saturated fat 5g	21%
Trans fat 0g	
Cholesterol 21mg	7%
Sodium .470mg	19%
Total Carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	0%
Protein 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%

Item #	Description	UPC Code	Pack Size
F03010	Chorizo Iberico 7oz	818003010601	10 pieces/case

Cases per Pallet: 220

Case Weight: 5 lbs

Case Measurements: 13"W X 4"H X 10"D

Shelf Life: 1 year from production date). Warranted: 6 months

Keep Refrigerated: optional. Self-Stable