

Cantimpalitos

NUTRITION FACTS	
Serving Size: About 2.5 oz. (75g)	
Serving Per Container: About 6	
Amount Per Serving	
Calories 330	Calories From Fat 270
%Daily Value*	
Total Fat 30g	46%
Saturated Fat 13g	66%
Trans Fat 0g	
Cholesterol 75mg	24%
Sodium 830mg	35%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars >1g	
Protein 15g	
Vitamin A 20% • Vitamin C 0%	
Calcium 4% • Iron 6%	
*Percent Daily Values based on 2,000 calorie diet	

Product/Case Detail

Product Weight: 16oz
 Unit UPC: 037479005007
 Pack Per Case: 10
 Net Weight: 10 LBS

Case Dimensions: 11.5"x8.5"x5"
 Item Number: 1320
 Pallet Dimensions: 40"x48"x60"
 Layers per Pallet: 10
 Cases per Layer: 17
 Cases Per Pallet: 170

Transport Temperature: 39°F

Primary Packaging: Plastic Bag

Secondary Packaging: Box

General Description

A pork and beef dried-cured chorizo from the region of Castilla y León, Chorizo Cantimpalo is made from coarse chunks of marinated meat. It is popular as a ready-to-eat salami in tapas bars or cooked in bean, lentil or other stews and casseroles.

Ingredients

Our chorizo Cantimpalo consists of the following ingredients: Pork, Beef, Sea Salt, Water, Paprika (Pimentón), Nonfat Dry Milk, Sodium Caseinate (Milk Protein), Dextrose, Garlic, Spices, Oleoresin of Paprika and Lactic Acid Starter Culture.

Manufacturing Process

The chorizo Cantimpalo is produced by grinding, mixing and stuffing meat into fibrous or collagen casings. This chorizo is subsequently fermented and then dried until optimum curing is reached. Our chorizo Cantimpalo comes in 16oz or 8oz chubs in 10 LBS cases.

Allergen Information

	Yes	No
Milk :	Yes	
Eggs:		No
Tree Nuts:		No
Wheat:		No
Fish:		No
Peanuts:		No
Crustacean:		No
Soy Bean:		No

Shelf Life/Lot Coding

The Cantimpalitos has a suggested "best before" date of 9 months from the date of manufacture if refrigerated with vacuum packaging intact.

We use the lot coding of YY-DDD on product cases. YY represents the year of production (i.e. 19 for 2019) and DDD represents the Julian day calendar (i.e. 010 for January 10)

