

Chorizo Bilbao 16oz

NUTRITION FAC	CTS
Serving Size: About 2.0 oz. (7 Serving Per Container: Abou	<i>5,</i>
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%
Dietery 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 (1 LB.)

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

Case Dimensions: 11.75"x8.5"x5"

Item Number:

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

An all hormone-free pork semi-dried chorizo from the Basque region, Bilbao is made from coarse chunks of marinated meat. It is a very popular choice for all Spanish cooking applications such as the paella, fabada, lentejas and many other stews or casseroles.

Ingredients

Our chorizo Bilbao consists of the following ingredients: Pork, Sea Salt, Nonfat Dry Milk, Dextrose, Imported Spanish Paprika (Pimentón), Garlic, Spices, Oleoresin of Paprika, Sodium Erythorbate, Sodium Nitrite and Lactic Acid Starter Culture.

Manufacturing Process

The chorizo Bilbao is produced by grinding, mixing and stuffing meat into edible collagen casings. This chorizo is subsequently fermented and then air-dried naturally in controlled drying rooms until optimum curing has been reached.

Allergen Information

	Yes	No
Milk:	Yes	
Eggs:		No
Tree Nuts	:	No
Wheat:		No
Fish:		No
Peanuts:		No
Crustacean	1:	No
Soy Bean:		No

Shelf Life/Lot Coding

The Chorizo Bilbao has a suggested "best before" date of 6 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)



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