

Chorizo de Vic (Catalonian Brand Dry Salami)

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Serving Size: About 1.8 oz. (50g)

Serving Per Container: About 8				
Amount Per Serving				
Calories 220	Calories From Fat 160			
	%Daily Value*			
Total Fat 17g	27%			
Saturated Fat 7g	34%			
Trans Fat Og				
Cholesterol 40mg	14%			
Sodium 830mg	35%			
Total Carbohydrate 4g	1%			
Dietery Fiber Og	0%			
Sugars 4g				
Protein 11g				
Vitamin A 0% • Vitamin C 2%				
alcium 2%• Iron 25%				
*Percent Daily Values based on 2,00	0 calorie diet			

Product/Case Detail

Product Weight: Around 1.4-1.5 LBS Unit UPC: Pack Per Case: 14 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

This pork and beef dried-cured salami from Spain's Catalan region is made from finely ground marinated meat. It is similar to a fine Genoa salami but with a bit more pepper and spice. It is popular as a ready-to-eat salami in tapas bars or in sandwiches and charcuterie platters.

Ingredients

Our Salchichon de Vic consists of the following ingredients: Pork, Beef, Sea Salt, Nonfat Dry Milk, Dextrose, Spices, Sodium Erythorbate, Sodium Nitrite and Lactic Acid Starter Culture.

Manufacturing Process

Salchichon de Vic is produced by grinding, mixing and stuffing meat into fibrous or collagen casings. This salami is subsequently fermented and dried until optimum curing is reached.

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 Chorizo de Vic 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)





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