

Mitica®

debuted in 1998 with a simple mission – to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

Dehesa Cordobesa® Salchichón de Bellota Ibérico



TYPE MEAT:	100% Ibérico dry-cured sausage
BREED:	Purebred Ibérico pigs
ORIGIN:	Andalucia, Spain
AGING:	Minimum of 90 days
SHELF LIFE:	12 months
INGREDIENTS:	Acorn Fed Iberico Pork, Salt, Water, Sugars, dextrin, lactose, milk protein, black pepper, sodium phosphate, nutmeg, soy protein, sodium isoascorbate, monosodium glutamate, gluconodeltalactona, potassium nitrate, sodium nitrate, ascorbic acid, cochineal. Contains: Lactose: Beef casing
PACK SIZE:	6/1.32 lbs, Presliced 10/70 g
APPEARANCE:	Compact texture with a pinkish red color and ample marbling.
FLAVOR:	Sweet and savory, with hints of spices like nutmeg and pepper.
HISTORY:	To create this salchichon (salami), coarsely chopped Ibérico pork meat is mixed with pork fat and spices to create a deeply savory, satisfying treat. Ibérico pigs roam on almost one million acres of Dehesa (oak forest) in the Valle de Los Pedroches in the province of Cordoba in Andalucia, Spain. Each pig has almost 2 acres to itself and feasts on acorns from Encina Oak trees, which are considered to be the sweetest in Spain. All Dehesa Cordobesa® products are de Bellota 100% Ibérico, which means the 100% purebred Ibérico pigs finish their lives eating acorns until they reach the correct weight for slaughter (min 3-4 months). The fat in the meat is high in oleic acid and Omega-3 fatty acids, both thought to help decrease bad cholesterol.
HANDLING:	Store in a cool, dry place. Trim back casing before sampling.
SERVING RECS:	Slice thinly and serve at room temperature. A classic addition to a tapas plate, with membrillo, manchego, and marcona almonds. Perfect for a cheese plate.

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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