



## Lomo Embuchado (Dryed Cured Pork Loin)

NUTRITION FACTS	
Serving Size: 2 oz. (56g)	
Serving Per Container: Varied	
Amount Per Serving	
Calories 140	Calories From Fat 50
%Daily Value*	
<b>Total Fat</b> 5g	<b>8%</b>
Saturated Fat 2.5g	<b>11%</b>
Trans Fat 0g	
<b>Cholesterol</b> 115mg	<b>39%</b>
<b>Sodium</b> 950mg	<b>39%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein</b> 24g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 4%	
*Percent Daily Values based on 2,000 calorie diet	

### Product/Case Detail

Product Weight: Approx. 1.39 lbs.

Unit UPC:

Pack Per Case: 10

Net Weight: 10 LBS

Case Dimensions: 11.5"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

The Lomo Embuchado is a charcuterie specialty enjoyed all over Spain. It literally means "stuffed loin" to account for the lean pork loin that is cured and then stuffed in large sausage casings for drying. We have been producing this delicacy for over thirty years with great success.

### Ingredients

Our Lomo Embuchado consists of all natural, hormone-free center-cut pork loin cured and marinated in imported Spanish Pimentón (paprika), Sea Salt, Dextrose, Garlic, Spices, Water, Sodium Erythorbate, Sodium Nitrite and Potassium Nitrate.

### Manufacturing Process

Our Lomo Embuchado is hand trimmed and then hand massaged in coarse sea salt and left to cure for several days. Subsequently, each loin is hand massaged with a paste made up of the Spanish Pimentón and other spices and stuffed into large fibrous sausage casings. The loins are then hung to dry for 75 to 90 days in our drying rooms and when they reach optimum aging, they are packed for sale.

### Allergen Information

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

### Shelf Life/Lot Coding

The Lomo Embuchado 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)



MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY  
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