



Chorizo Soria

NUTRITION FACTS	
Serving Size: 2.5 oz. (75g)	
Serving Per Container: Varied	
Amount Per Serving	
Calories 220	Calories From Fat 130
%Daily Value*	
Total Fat 15g	23%
Saturated Fat 6g	32%
Trans Fat 0g	
Cholesterol 75mg	24%
Sodium 1230mg	51%
Total Carbohydrate >1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 20g	
Vitamin A, Total 10% • (8% as Beta Carotene)	
Vitamin C 15% • Calcium 0% • Iron 10%	
*Percent Daily Values based on 2,000 calorie diet	

Product/Case Detail

Product Weight: Approx. 1.2-1.3 LBS

Unit UPC:

Pack Per Case: 8

Net Weight: 11 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

Chorizo Soria hails from the region of old Castille (Castilla y León) in north-central Spain. It is the signature sausage from the province of Soria and the city of Salamanca. Soria is made from chunks of pork loin, uncured bacon and various spices most notable of which is sweet pimentón or paprika. The pimentón, which gives this chorizo its deep rusty color and excellent flavor, is directly imported from the regions of La Vera (Extremadura) and Murcia.

Ingredients

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

Manufacturing Process

The chorizo Soria 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 Soria is packed in 1.2-1.4 LB chubs in an approximate 10 LB catch-weight case.

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 Soria 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)

