



Chorizo Pamplona

NUTRITION FACTS	
Serving Size: About 2.5 oz. (75g)	
Serving Per Container: Varies	
Amount Per Serving	
Calories 320	Calories From Fat 240
%Daily Value*	
Total Fat 26g	40%
Saturated Fat 11g	57%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 1360mg	57%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars >1g	
Protein 19g	
Vitamin A 25% • Vitamin C 0%	
Calcium 4% • Iron 10%	
*Percent Daily Values based on 2,000 calorie diet	

Product/Case Detail

Product Weight: 1.3 lbs

Unit UPC:

Pack Per Case: 24

Net Weight: 6 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 all pork dried-cured chorizo from the Spain's Basque Country is made from finely ground marinated meat. It is popular as a ready-to-eat salami in tapas bars or in the famous Spanish bocadillo sandwich. Excellent as a unique pizza or flat-bread topping.

Ingredients

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

Manufacturing Process

The chorizo Pamplona 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.

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 Pamplona 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
GaucheGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM