



Sobrasada (Majorcan Brand Cured Sausage)

NUTRITION FACTS	
Serving Size: 2 oz. (56g)	
Serving Per Container: About 8	
Amount Per Serving	
Calories 310	Calories From Fat 270
%Daily Value*	
Total Fat 30g	46%
Saturated Fat 16g	78%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 630mg	26%
Total Carbohydrate 3g	1%
Dietary Fiber >1g	2%
Sugars 0g	
Protein 8g	
Vitamin A 45% • Vitamin C 0%	
Calcium 0% • Iron 2%	
*Percent Daily Values based on 2,000 calorie diet	

Product/Case Detail

Product Weight: 16oz

Unit UPC 16oz:

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

Our Sobrasada is a unique, soft and spreadable sausage which is ready to eat and fully cured. The original Sobrasada hails from the Spanish Mediterranean island of Mallorca hence it is often called Sobrasada Mallorquina. This sausage is heavily laden with pimentón, pepper, salt and other spices helping to achieve the proper curing in its native semi-tropical island environment. The Sobrasada is used for stuffing turnovers (empanadas), spreading over bread or crackers, spicing up cabbage or other vegetables and usually served warm and partially melted.

Ingredients

Our Sobrasada consists of the following ingredients: Pork, Imported Spanish Paprika (Pimentón), Sea Salt, Dextrose, Garlic, Spices, Spanish Extra Virgin Olive Oil, Sodium Erythorbate and Sodium Nitrite.

Manufacturing Process

The Sobrasada is produced by grinding, mixing and stuffing meat and spices into fibrous casings. The sausage is subsequently dried until optimum curing is reached.

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 Sobrasada has a suggested "best before" date of 6 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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