

FERMÍN

■■■ a cut above.

Iberico Chorizo MILD 7oz

Chorizo Iberico 7oz



The iberico chorizo is finally here.

This dry-cured sausage made with Iberico meat and so genuinely Spanish is characterized by the use of pimenton and garlic, with an exquisite aroma, low acidity and intense flavor.

Ingredients:

Ibérico Pork, Salt, Pimenton, Seasoning (Dextrin, Dextrose), Garlic, Oregano, Olive Oil.

Beef collagen casing.

Elaboration process:

The traditional process starts with grounding the Iberico meat and marinating it with natural sea salt, mild pimenton, olive oil and garlic, producing a uniform and consistent paste. The paste is rested in a cold place for two days and then stuffed into casings.

The chorizo is traditionally air cured for at least a month. During this time the meat acquires a firm texture and develops an exquisite aroma.

Serving size 1 oz/28g:	
Calories 140	Calories from fat 110
Total fat 12g	19%
Saturated fat 5g	21%
Trans fat 0g	
Cholesterol 21mg	7%
Sodium 470mg	19%
Total Carbohydrate 0g	0%
Dietary fiber 0g	0%
Sugars 0g	0%
Protein 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet	

Description	Pack Size
Iberico Chorizo MILD 7oz	10 x case

Cases per Pallet: 226
Case Weight: 4.4 lbs
Case Measurements: 230X95X320

Shelf Life: 1 year (from production date)
Keep in a cool and dry place (45-47 degrees F)
Refrigerate after opening