



## LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

### Product Name

**Chorizo Bilbao**

### General Description

**An all hormone-free pork semi-dried chorizo from the Basque region, Bilbao is made from coarse chunks of marinated meat. It is a very popular choice for all Spanish cooking applications such as the *paella*, *fabada*, *lentejas* and many other stews or casseroles.**

### Ingredients

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

### Manufacturing Process

**The chorizo Bilbao is produced by grinding, mixing and stuffing meat into edible collagen casings. This chorizo is subsequently fermented and then air-dried naturally in controlled drying rooms until optimum curing has been reached.**

### Product/Case Details

**Product weight: 6 links to 1 LB consists one pack**

**Packs per case: 10**

**Average gross case weight: 11 LBS**

**Average net case weight: 10 LBS Catch Weight**

**Case dimensions: 11.75x8.5x5**

