



## LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

### Product Name

**Chorizo Blanco**

### General Description

**Chorizo Blanco** hails from the region of old Castille (*Castilla y León*) in north-central Spain. It is a close cousin of the Italian Soppresata and derives its name from the fact that it has none of the signature paprika so prevalent in Spanish charcuterie. *Blanco* is made from chunks of pork loin, uncured bacon and various spices. The coarse grind makes this salami an excellent addition to any charcuterie platter.

### Ingredients

Our chorizo *Blanco* consists of the following ingredients: Pork, Sea Salt, Nonfat Dry Milk, Sodium Caseinate (Milk Protein), Dextrose, Garlic, Spices, Sodium Erythorbate, Sodium Nitrite, Potassium Nitrate, and Lactic Acid Starter Culture.

### Manufacturing Process

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

