



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Chorizo Cantimpalo

General Description

A pork and beef dried-cured chorizo from the region of Castilla y León, Chorizo Cantimpalo is made from coarse chunk of marinated meat. It is popular as a ready-to-eat salami in tapas bars or cooked in bean, lentil or other stews and casseroles.

Ingredients

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

Manufacturing Process

The chorizo Cantimpalo 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.

Product/Case Details

Product weight: 5 LB Chubs

Packs per case: 2 Chubs

Average gross case weight: 11 LBS

Average net case weight: 10 LBS Catch Weight

