



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name
Cantimpalitos

General Description

Our Cantimpalitos cocktail chorizos are made with hormone-free high quality pork meat and signature Spanish spices such as Pimentón de la Vera. They are semi-dried sausages typical of many regions of Spain and ideal for cooking. They are great on the grill, sautéed in beer, wine or cider and a popular choice for many stews, casseroles or soups.

Ingredients

Our Cantimpalitos consist of the following ingredients: Pork, Nonfat Dry Milk, Dextrose, Sea Salt, Imported Spanish Paprika (Pimentón), Garlic, Liquid Smoke, Spices, Oleoresin of Paprika, Sodium Nitrite, Sodium Erythorbate and Lactic Acid Starter Culture. Please note that the Cantimpalitos is a gluten free product.

Manufacturing Process

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

Our Cantimpalitos are packed in a 1 LB bag in a 10 LB catch-weight case. The case dimensions are 11.75X8.5X5 and the pallet tie is 17X10.

