



## LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

### Product Name

**Chistorra (Txistorra)**

### General Description

**Chistorra is made with hormone-free high quality pork meat and signature Spanish spices such as Pimentón de la Vera. It is a semi-dried sausage typical of the Basque region of Spain and it commands a large presence in the exciting tapas/pintxos scene of the region. It is great on the grill as well as being a popular choice for many stews, casseroles or soups.**

### Ingredients

**Our Chistorra consists 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 Chistorra is a gluten free product.**

### Manufacturing Process

**The Chistorra is 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.**

### 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**

