



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Chorizo Pamplona

General Description

This all pork dried-cured chorizo from the Spain's Basque Country is made from finely ground marinated meat. It is popular as a ready-to-eat salami in tapas bars or in the famous Spanish *bocadillo* sandwich. Excellent as a unique pizza or flatbread topping.

Ingredients

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

Manufacturing Process

The chorizo Pamplona 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: One chub weighs around 1.2-1.4 LBS

Packs per case: 8

Average gross case weight: 11 LBS

Average net case weight: 10 LBS Catch Weight

Case dimensions: 11.75x8.5x5

