



## LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

### Product Name

**Chorizo Sarta**

### General Description

This all pork dried-cured chorizo from the region of Castilla y León is made from coarse chunks of marinated pork cushion and shoulder meat. It is popular as a ready-to-eat sausage in tapas bars or cooked in bean, lentil or other stews and casseroles.

### Ingredients

Our chorizo Sarta consists of the following ingredients: Pork, Sea Salt, Imported Spanish Paprika (Pimentón), Nonfat Dry Milk, Pure Cane Sugar in the Raw and Garlic. We use the finest hormone-free natural pork meat in this chorizo and it contains no preservatives, coloring or artificial ingredients.

### Manufacturing Process

The chorizo Sarta is produced by grinding, mixing and stuffing meat into all natural pork casings. This chorizo is subsequently dried in our drying rooms until the correct weight loss, moisture/protein ratio and water activity is reached. The Sarta is packed 20 pieces in a catch weight ten (10) pound case. The case dimensions are 11.75X8.5X5 and the pallet tie is 17X10.

