



## LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

### Product Name

**Fuet**

### General Description

**The Fuet (or whip in Catalan) is a very typical and popular dry cured salami from Catalonia. Its pinkish color and thin diameter is distinctive of the traditional charcuterie of greater Catalonia but it is most associated with the towns of Olot and Vic. Few Catalan kitchens are without this delicious yet simple salami.**

### Ingredients

**Our Fuet consists of the following ingredients: Pork, Sea Salt, Nonfat Dry Mil, Dextrose, Citric Acid, Spices, Garlic, Sodium Erythorbate and Sodium Nitrite.**

### Manufacturing Process

**The Fuet is produced by grinding, mixing and stuffing meat and spices into fibrous or collagen casings. The sausage is subsequently dried until optimum curing is reached. Our Fuet is packed two pieces in a 1 LB package and then in an approximately 10 LB catch-weight case.**

