



**LA ESPAÑOLA MEATS, INC.**

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

**Chorizo León**

General Description

This all pork dried-cured chorizo from the region of 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 León consists of the following ingredients: Pork, Imported Spanish Paprika (Pimentón), Sea Salt, Nonfat Dry Milk, Dextrose, Garlic, Spices, Oleoresin of Paprika, Sodium Erythorbate, Lactic Acid Starter Culture, Sodium Nitrite and Potassium Nitrate. We use the finest hormone-free natural pork meat in this chorizo and it includes sweet-smoked and hot-smoked Pimentón de La Vera.

Manufacturing Process

The chorizo León is produced by grinding, mixing and stuffing meat into all natural pork casings. This chorizo is subsequently dried in our drying rooms until optimum curing is reached.

Product/Case Details

**Product weight: One piece weighs around 0.70 lb.**

**Packs per case: 14**

**Average gross case weight: 10.5 LBS**

**Average net case weight: 10 LBS Catch Weight**

**Case dimensions: 11.75x8.5x5**

**Product UPC: 037479007407**

**Pallet Dimensions: 40"x 48"x 60"**

**Layer per Pallet: 10**

**Cases per Layer: 17**

**Cases per Pallet: 170**

