



## LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &  
PURVEYORS OF FINE FOODS FROM SPAIN

### Product Name

**Lomo Embuchado (Dry Cured Pork Loin)**

### General Description

**The Lomo Embuchado is a charcuterie specialty enjoyed all over Spain. It literally means “stuffed loin” to account for the lean pork loin that is cured and then stuffed in large sausage casings for drying. We have been producing this delicacy for over thirty years with great success.**

### Ingredients

**Our Lomo Embuchado consists of all natural, hormone-free center-cut pork loin cured and marinated in imported Spanish Pimentón (paprika), Sea Salt, Dextrose, Garlic, Spices, Water, Sodium Erythorbate, Sodium Nitrite and Potassium Nitrate.**

### Manufacturing Process

**Our Lomo Embuchado is hand trimmed and then hand massaged in coarse sea salt and left to cure for several days. Subsequently, each loin is hand massaged with a paste made up of the Spanish Pimentón and other spices and stuffed into large fibrous sausage casings. The loins are then hung to dry for 75 to 90 days in our drying rooms and when they reach optimum aging, they are packed for sale. Our Lomo Embuchado is cut and packed in approximately 1.5-1.75 LB chubs in a 10 LB catch-weight case.**

