



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Salchichón de Vic

Product Code

1040

General Description

This pork and beef dried-cured salami from Spain's Catalan region is made from finely ground marinated meat. It is similar to a fine Genoa salami but with a bit more pepper and spice. It is popular as a ready-to-eat salami in tapas bars or in sandwiches and charcuterie platters.

Ingredients

Our Salchichon de Vic consists of the following ingredients: Pork, Beef, Sea Salt, Nonfat Dry Milk, Dextrose, Spices, Sodium Erythorbate, Sodium Nitrite and Lactic Acid Starter Culture.

Manufacturing Process

Salchichon de Vic is produced by grinding, mixing and stuffing meat into fibrous or collagen casings. This salami is subsequently fermented and dried until optimum curing is reached. Our Salchichon is packed in 1.4-1.5 LBS chubs in an approximate 10 LB catch-weight case. The case dimensions are 11.75X8.5X5 and the pallet tie is 17X10.

