



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Sobrasada

General Description

Our Sobrasada is a unique, soft and spreadable sausage which is ready to eat and fully cured. The original Sobrasada hails from the Spanish Mediterranean island of Mallorca hence it is often called Sobrasada Mallorquina. This sausage is heavily laden with pimentón, pepper, salt and other spices helping to achieve the proper curing in its native semi-tropical island environment. The Sobrasada is used for stuffing turnovers (empanadas), spreading over bread or crackers, spicing up cabbage or other vegetables and usually served warm and partially melted.

Ingredients

Our Sobrasada consists of the following ingredients: Pork, Imported Spanish Paprika (Pimentón), Sea Salt, Dextrose, Garlic, Spices, Spanish Extra Virgin Olive Oil, Sodium Erythorbate and Sodium Nitrite.

Manufacturing Process

The Sobrasada is produced by grinding, mixing and stuffing meat and spices into fibrous casings. The sausage is subsequently dried until optimum curing is reached.

Product/Case Details

Product weight: 16oz approx.

Unit UPC: 037479019004

Packs per case: 10

Average gross case weight: 11 LBS

Average net case weight: 10 LBS

Case dimensions: 11.75x8.5x5

Pallet Dimensions: 40"x 48"x 60"

Layer per Pallet: 10

Cases per Layer: 17

Cases per Pallet: 170



NUTRITION FACTS	
Serving Size: About 2 oz. (56g)	
Serving Per Container: About 8	
Amount Per Serving	
Calories 310	Calories From Fat 270
%Daily Value*	
Total Fat 30g	46%
Saturated Fat 16g	78%
Cholesterol 45mg	15%
Sodium 630mg	26%
Total Carbohydrate 3g	1%
Dietary Fiber > 1g	2%
Sugars 0g	
Protein 8g	
Vitamin A 45% • Vitamin C 0%	
Calcium 0% • Iron 2%	
*Percent Daily Values based on 2,000 calorie diet	