



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Chorizo Soria

General Description

Chorizo Soria hails from the region of old Castille (*Castilla y León*) in north-central Spain. It is the signature sausage from the province of *Soria* and the city of *Salamanca*. Soria is made from chunks of pork loin, uncured bacon and various spices most notable of which is sweet *pimentón* or paprika. The *pimentón*, which gives this chorizo its deep rusty color and excellent flavor, is directly imported from the regions of *La Vera (Extremadura)* and *Murcia*.

Ingredients

Our chorizo Soria consists of the following ingredients: Pork, Sea Salt, Water, Imported Spanish Paprika (Pimentón), Nonfat Dry Milk, Sodium Caseinate (Milk Protein), Dextrose, Garlic, Spices, Oleoresin of Paprika, Sodium Erythorbate, Sodium Nitrite, Potassium Nitrate, and Lactic Acid Starter Culture.

Manufacturing Process

The chorizo Soria is produced by grinding, mixing and stuffing meat into fibrous or collagen casings. This chorizo is subsequently fermented and then dried until optimum curing is reached. Our chorizo Soria is packed in 1.2-1.4 LB chubs in an approximate 10 LB catch-weight case.

