



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Chorizo Vela (Spanish Style Dry Cured Sausage)

General Description

Chorizo Vela hails from the region of old Castille (*Castilla y León*) in north-central Spain. Vela is made from chunks of pork loin, uncured bacon and various spices most notable of which is Spanish Smoked Paprika (Pimentón Agridulce de la Vera and Pimentón Picante de la Vera). The *pimentón*, which gives this chorizo its deep rusty color and excellent flavor, is directly imported from the region of Caceres in *Extremadura*.

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 Vela 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 Vela is packed in 2.5 LB chubs in an approximate 25 LB catch-weight case.

Product/Case Details

Type of Package: Vacuumed Packed Per Sausage
Shelf Life: 9 months from the date of manufacture
Product weight: One chub weighs around 2.5 LBS
Unit UPC: 037479007308
Packs per case: 10
Average gross case weight: 26 LBS
Average net case weight: 25 LBS Catch Weight



NUTRITION FACTS	
Serving Size: 1 piece (75g)	
Serving Per Container: Varied	
Amount Per Serving	
Calories 220	Calories From Fat 130
%Daily Value*	
Total Fat 15g	23%
Saturated Fat 6g	32%
Cholesterol 75mg	24%
Sodium 1230mg	51%
Total Carbohydrate > 1g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 20g	
Vitamin A, Total 10% • (8% as Beta Carotene)	
Vitamin C 15% • Calcium 0% • Iron 10%	
*Percent Daily Values based on 2,000 calorie diet	