Fermin - José Andrés Selection

8180 - Ibérico Chorizo Sliced

This artisanal mild chorizo is crafted from Ibérico pork, a heritage breed native to Spain. It's cured for 40 days using traditional methods in La Alberca, a picturesque village in a UNESCO-listed Natural Reserve, and then seasoned all naturally with local spices like the famous smoked pimentón. It delivers a rich, nuanced flavor and satisfying texture. The slices of chorizo se...



MARKETING

This artisanal mild chorizo is cured for 40 days using traditional methods and seasoned with local spices. The slices of chorizo separate easily, which makes for a quick tapa or a perfect addition to a simple, delicious meat-and-cheese board.

Nutrition Facts

2 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **130**

	% Daily Value*
Total Fat 12 g	**19%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 20 mg	**7%**
Sodium 470 mg	**20%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 12 mg	2%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
GFI03012	10818003010660	15/2 OZ

Brand	Brand Owner	GPC Description
Fermin - José Andrés Selection	Fermin USA	Pork Sausages - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
4 LBR	2 LBR	No	Spain	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10.83 INH	6.77 INH	6.18 INH	0.26 FTQ	35x07	475 Days	35 FAH / 37.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

Shelf stable but for better results, you can refrigerate after opening if desire---UNIT UPC: 818003010663---

ALLERGENS

__C__ = 'Contains' ; __MC__ = 'May Contain' ; __N__ = 'Free From' ; __UN__ = 'Undeclared' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pork meat, salt, pimenton, oregano, garlic

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PREPARATION & COOKING SUGGESTIONS

Ready to serve and eat

SERVING SUGGESTIONS

Ready to serve and eat. Enjoy by itself or add to a tapas spread.

MORE INFORMATION