

# 108207 - Spanish Style Smoked Chorizo Uncured Sliced



FORMAT: SLICED IN PLASTIC MAP TRAY. This takes Chorizo to the next level with a centered smokey spice that encompasses the amazing Pimenton that Spain is known for. We then add a spicy kick of Pequin Chiles, organic Garlic and Mediterranean Sea Salt to contrast the rich pork. It is then cold smoked on Pecan wood and cured for 6 weeks for a delicious balance in Spanish Flavors....



## MARKETING

Elevated Chorizo with smoky Pimentón, spicy Pequin Chiles, organic Garlic, and Mediterranean Sea Salt. Cold smoked on Pecan wood and cured for 6 weeks, delivering a rich balance of Spanish flavors.

## Nutrition Facts

3 Servings per container	
<b>Serving Size</b>	<b>28 grams</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>90</b>
% Daily Value*	
<b>Total Fat</b> 6 g	<b>8%</b>
Saturated Fat 2.5 g	<b>12%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 330 mg	<b>14%</b>
<b>Total Carbohydrates</b> 2 g	<b>1%</b>
Dietary Fiber 1 g	<b>3%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 7 g	
Vitamin D 0.4 mcg	2%
Calcium 26 mg	2%
Iron 0.72 mg	4%
Potassium 136 mg	4%

\* 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				
50122	00850068750122	10/3 OZ				
Brand	Brand Owner	GPC Description				
Spotted Trotter	The Spotted Trotter	Pork - Prepared/Processed				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.375 LBR	1.875 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.25 INH	6 INH	6.25 INH	0.22 FTQ	28x09	223 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

Chilled or Room Temperature---UNIT UPC: 850068750122---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

## INGREDIENTS

Pork, Salt, Smoked Paprika, Sherry (fermented grapes, sulfites), Dextrose, Spices, Cultured Celery Juice Powder, Garlic, Lactic Acid Starter Culture

Spotted Trotter

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### PREPARATION & COOKING SUGGESTIONS

This is pre sliced and ready to eat. Best at room temp.

### SERVING SUGGESTIONS

Canapes, Sandwiches, Salads, Pastas, Pizzas

### MORE INFORMATION