

# 92984 - Chorizo Sliced



Charcuteria de Espana Chorizo is obtained by curing selected fresh boneless pork meat raised and slaughtered in Europe. Seasoned using sea salt and paprika, this chorizo is air cured for approximately 45 days. It is finally sliced and packaged in the USA. Enjoy on its own or with accompaniments. This item pairs perfectly on a charcuterie board. Each package contains 3oz of prod...



## MARKETING

Chorizo Espanol is obtained by curing selected fresh boneless pork meat raised and slaughtered in Europe. Seasoned using sea salt and paprika, is air cured for approximately 45 days. It is finally sliced and packaged in USA.

## Nutrition Facts

3 Servings per container	
<b>Serving Size</b>	<b>3 slices</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>100</b>
% Daily Value*	
<b>Total Fat</b> 9 g	<b>12%</b>
Saturated Fat 3 g	<b>15%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 20 mg	<b>7%</b>
<b>Sodium</b> 410 mg	<b>18%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
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				
CBS010	10820581929845	10/3 OZ				
Brand		Brand Owner	GPC Description			
Charcuteria de Espana - José Andrés Selection		Maestri D Italia Inc	Pork - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.74 LBR	1.87 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.65 INH	5.7 INH	6 INH	0.19 FTQ	28x10	114 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

Refrigerated---UNIT UPC: 820581929848---

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

## INGREDIENTS

Pork meat and fat, salt, paprika, maltodextrin, dextrose, garlic powder, sodium ascorbate, nutmeg, potassium nitrate, sodium nitrite, oregano.

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### PREPARATION & COOKING SUGGESTIONS

None

### SERVING SUGGESTIONS

Ready to eat

### MORE INFORMATION