

# 40154 - Ibérico Mild Chorizo

This artisanal mild chorizo is crafted from Ibérico pork, a heritage breed native to Spain. It's cured for one month 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 chorizo makes for ...



## MARKETING

This artisanal mild chorizo is cured for one month using traditional methods and seasoned with local spices. The chorizo makes for a quick tapa or a perfect addition to a simple, delicious meat-and-cheese board.

## Nutrition Facts

7 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>130</b>
% Daily Value*	
<b>Total Fat</b> 12 g	<b>19%</b>
Saturated Fat 5 g	<b>25%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 20 mg	<b>7%</b>
<b>Sodium</b> 470 mg	<b>20%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 31 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		
GFI03010		10818003010608		10/7 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	
6 LBR	4 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13 INH	10 INH	4 INH	0.3 FTQ	13x17	483 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---UNIT UPC: 818003010601---

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

## INGREDIENTS

Pork meat, salt, pimenton, garlic, oregano

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### PREPARATION & COOKING SUGGESTIONS

Remove casing before slicing and serving.

### SERVING SUGGESTIONS

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

### MORE INFORMATION