



MONTE NEVADO®



CURED IBERICO CHORIZO SAUSAGE

Others - REF: CHI

This sausage is made with meat from Iberian pigs fed with plant feed.

To make it, the traditional Castilian recipe is followed, seasoning the meat with spices and allowing the sausage to mature for 70 days.

Technical sheet

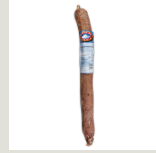
CURED IBERICO CHORIZO SAUSAGE

Product description

Iberian "Chorizo" Extra

Ingredients:

Ingredients: Lean Iberico de cebo pork, Iberico de cebo bacon, salt, paprika, garlic, oregano, powdered milk, dextrin, dextrose, emulsifier (E-450i, E-450iii, E-451i), sugar, antioxidant (E- 301, E-325, E-331iii), preservatives (E-250, E-252).



Nutrition facts (per 100 g.)

Energetic value:	1636,1 KJ /391,4 kcal
Fats:	26,46 g
Saturated fatty acids:	
Carbohydrates:	4,89 g
Sugars:	0,39 g
Protein:	33,42 g
Salt:	4,11 g

Microbiological characteristics

Escherichia coli:	< 100 ufc/g
Staphylococcus aureus:	< 100 ufc/g
Salmonella - Shigella:	Absence / 25g
Sulphite-reducing clostridia:	< 100 ufc/g
Listeria monocytogenes:	Absence / 25g

Storage conditions: Keep refrigerated

Used by: 180

Traceability system: Barcode of individual piece selection

EAN code: 8437005359352

Packaging information

Packaging:

Logistic information

Weight(g.)/unit:	1.200 g
Units per case:	5
Case dimensions (length, height, width):	70.00 x 15.00 x 15.00

Physical and Chemical Characteristics

Moisture SD: 40% g

Moisture gradient:

Water Activity:

pH:



MONTE NEVADO®

www.montenevado.com