

#### Salumi Chicago 36648 - Uncured Spanish Chorizo Chub

Toasted smoked Spanish Paprika Chorizo Salchichon Salami. Simply made by hand and slowly fermented without the use of sugar. Hand toasted paprikas and black pepper. Freshly toasted per batch. This releases the oils of the spices, which brings out the flavors of the dried spices.



- course course	VANJA GRENTO	<b>Nutrition Fa</b>	cts		
	Servings per Container 5.3 Serving size 1.0OZ (1oz)				
		Amount per serving Calories	60		
	% Daily Value*				
No Statemans or No salating protein No Statemans of the International Statemans (Statemans)	Total Fat 4g	5%			
	Saturated Fat 1g	5%			
	Trans Fat				
		Cholesterol 30mg	10%		
* Benefits		Sodium 225mg	10%		
	Total Carbohydrate Og	0%			
All natural salami or salchichon, made with real ingr Spanish Paprika, toasted Telicherry black peppers a breed pork. Trapani Sicilian Sea Salt assists in the cu	Dietary Fiber Og	0%			
according to the traditions of Spain and Portugal. N ferments for at least 2 days, then ages for a month	Total Sugars 0g				
drying room, on site, to assure it is being packaged	Includes 0g Added Sugar	0%			
Ingredients	Allergens	Protein 6g			
5		Vitamin D 0mcg	0%		
Pork, wine, smoked Spanish	Free From:	Calcium Omg	0%		
Paprika, sea salt, black pepper, celery powder, lactic acid starter culture	crustaceans 🕜 eggs 🔊 fish 👔 milk	Iron 0.36mg	2%		
	Speanuts Soy 🛞 tree nuts 🏽 wheat	Potassium 0mg	0%		
		* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

# Handling Suggestions

May be left on the counter for up to a week, if the casing has not been completely peeled off, or stored in the refrigerator wrapped in plastic. Only remove the casing up to the amount being served.

# Serving Suggestions

Slice for a snack, charcuterie board, sandwich or pizza. Pairs great with wine, and cheeses. Enjoy this salami by peeling the casing and slicing it about a quarter inch thick.

# Prep & Cooking Suggestions

Peel casing as much as you will be consuming, slice at a 45 degree angle and at a quarter inch thick.

# Product Specifications

Brand		Manufacturer				Product Category				
Salumi Chicago		igo	Salumi Chicago Inc.				Pork			
UF	PC	MFG a	MFG # SPC # GTIN			Pack I		Pack Desc.		
8600012	204735	SpCho	5.3	3664	8 008	3600012	04735			9/5.3 OZ
Gross V	Veight	Net Wei	Weight Country of Origin		Kos	osher Child Nutritior		ild Nutrition		
3.25	3.25lb 2.98l		b	United States		Ν	0			
Shipping Information										
Length	Width	Height	Volu	ume	TIxHI	Shelf Li	fe S	e Storage Temp From/To		mp From/To
7in	5.25in	9in	0.19	9ft3	40x4	176day	/s	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	60	Total Fat	4g	Sodium	225mg
Protein	6	Trans Fats		Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	1g	Iron	0.36mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



