



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.



Nutrition Facts

Servings per Container 5.3
Serving size 1.00Z (1oz)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat	
Cholesterol 30mg	10%
Sodium 225mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.36mg	2%
Potassium 0mg	0%

* The % Daily Value (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.

* Benefits

All natural salami or salchichon, made with real ingredients like a blend of freshly toasted smoked Spanish Paprika, toasted Telicherry black peppers and Free to Roam certified Berkshire and Duroc breed pork. Trapani Sicilian Sea Salt assists in the curing process along with celery powder. Handmade according to the traditions of Spain and Portugal. No sugar added ever. Our Spanish Chorizo slowly ferments for at least 2 days, then ages for a month afterwards. It is then hand packed directly from our drying room, on site, to assure it is being packaged in it's peak aging period.

Ingredients

Pork, wine, smoked Spanish Paprika, sea salt, black pepper, celery powder, lactic acid starter culture

⚠ Allergens

Free From:



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	Salumi Chicago Inc.	Pork

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
860001204735	SpCho5.3	36648	00860001204735		9/5.3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.25lb	2.98lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7in	5.25in	9in	0.19ft3	40x4	176days	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...	0g	Saturated Fat	1g	Iron	0.36mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		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

