



Dehesa Cordobesa

55023 - Chorizo Iberico De Bellota

Chorizo Iberico is a traditional dry-cured sausage from Spain with a bit of kick from hot paprika. This meaty and unctuous sausage is superb for tapas or cooking. Dehesa Cordobesa products are de Bellota 100% Iberico, meaning they come from 100% purebred, acorn-fed Iberico pigs.



Nutrition Facts

Servings per Container 21
Serving size 1.00Z (1oz)

Amount per serving
Calories 110

% Daily Value*

Total Fat	8g	12%
Saturated Fat	3g	15%
Trans Fat		
Cholesterol	30mg	10%
Sodium	480mg	21%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	7g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
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

Chorizo Iberico de Bellota is a traditional dry-cured sausage from Spain flavored with paprika to give it a bit of a kick. Coarsely chopped Iberico pork meat is mixed with pork fat to create a sausage superb for tapas or cooking. All Dehesa Cordobesa products are de Bellota 100% Iberico, meaning they come from 100% purebred, acorn-fed Iberico pigs. This is the highest possible classification of Iberico meat, and is quite rare. Much more common are several lower quality categories that are still classified as Iberico, but are non-free-range (Cebo) or only 50%/75% Iberico. For this Chorizo, the pigs spend their last 3-4 months eating acorns until they reach the correct weight for slaughter. They roam freely within the nearly 1 million acres of dehesa (oak forest) in the Valle de los Pedroches in Cordoba. This dehesa is notable for its Encina Oak trees, which produce acorns considered to be the sweetest in Spain, giving the meat its unparalleled meaty and unctuous, sweet and savory flavor.

Ingredients

Acorn-fed Iberico pork, Salt, Paprika, Dextrin, less than 1% of: Natural flavor, Sugar, Garlic, Cayenne, Sodium ascorbate, Sodium citrate, Potassium nitrate, Starter cultures. Beef Collagen Casing (non-edible)

Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Keep refrigerated. Bring to room temperature before serving. Trim casing before sampling.

Serving Suggestions

Slice thinly and add to a tapas plate with Mitica Membrillo, Manchego, and Marcona Almonds

Prep & Cooking Suggestions

Ready to eat

Product Specifications

Brand	Manufacturer	Product Category
Dehesa Cordobesa	Forever Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES168	55023	98411585009336		6/1.32 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10lb	8lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15in	10in	4in	0.35ft3	8x8	176days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	480mg
Protein	7	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3g	Iron	0mg
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

