



Charcuteria de Espana - Jose Andres Selection

92984 - Chorizo Sliced

Chorizo Espanol is obtained by curing selected fresh boneless pork meat raised and slaughtered in Europe. Seasoned using sea salt and paprika, is air cured for approximately 45 days. It is finally sliced and packaged in USA.



Nutrition Facts

Servings per Container 3
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

% Daily Value*

Total Fat 9g	12%
Saturated Fat 3g	15%
Trans Fat	
Cholesterol 20mg	7%
Sodium 410mg	18%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
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

Charcuteria de Espana Chorizo is obtained by curing selected fresh boneless pork meat raised and slaughtered in Europe. Seasoned using sea salt and paprika, this chorizo is air cured for approximately 45 days. It is finally sliced and packaged in the USA. Enjoy on its own or with accompaniments. This item pairs perfectly on a charcuterie board. Each package contains 3oz of product.

Ingredients

Pork meat and fat, salt, paprika, maltodextrin, dextrose, garlic powder, sodium ascorbate, nutmeg, potassium nitrate, sodium nitrite, oregano.

Allergens

Free From:

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

Handling Suggestions

Refrigerated

Serving Suggestions

Ready to eat

Prep & Cooking Suggestions

None

Product Specifications

Brand	Manufacturer	Product Category
Charcuteria de Espana - Jose Andres Selection	Maestri D Italia Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581929848	CBS010	92984	10820581929845		10/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.74lb	1.87lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.65in	5.7in	6in	0.19ft ³	28x10	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	410mg
Protein	6	Trans Fats		Calcium	0mg
Total Carbohydrates...	1g	Saturated Fat	3g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

