



IBERICO BELLOTA CHORIZO ALTA GASTRONOMIA 100% NATURAL

Ingredients

Noble cuts, pork meat and fat, sea salt, sugar, *de la Vera* paprika, garlic, natural flavoring.

Organoleptic characteristics

Colour: redish iberian pork meat.

Flavour: smooth.

Smell: cured.

Aspect: consistent sausage.

Packaging type

Vacuum-packed whole piece. Vacuum-packed halves.
Sliced and vacuum-packed in sachets (80 g/100 g).

Weight per unity

Between 1,200 kgs and 1,500 kgs.

Minimal curation

120 days.

Shelf life

3 years from packing date/ 1 year for packed and sliced

Best before date

Once the bag is open.

Storage conditions

Store in a cool and dry place.

Allergens

No allergens.

NUTRITION FACTS

(Referring to 100 g)

ENERGY (kJ/kcal)	1670/403
FATS (g)	33
of which saturated (g)	14
CARBOHYDRATES (g)	2,6
of which sugars (g)	0
PROTEIN (g)	23
SALT (g)	4

Whole piece product code: B121GRN1

