

FERMÍN®

■ ■ ■ a cut above.

IBERICO ACORN-FED CHORIZO **All Natural** CHORIZO IBÉRICO DE BELLOTA

Product of Spain ■ ■ ■ Producto de España



DESCRIPTION

ALL NATURAL. GLUTEN FREE. LACTOSE FREE. NO NITRATES OR NITRITES ADDED

A unique product, juicy, flavorful and seasoned with natural spices.

This chorizo has been made from the best cuts of the free range Iberico acorn-fed pig, an original breed from Spain. During the Montanera season (from October through February), this pig doubles its weight eating acorns and grass. Making it the finest and most prestigious pig in the world.

Whole piece (2.2 LB aprox).

Cured for a minimum of 60 days using artisanal methods in La Alberca, Spain, a Natural Reserve declared a World Heritage.

INGREDIENTS

Pork meat, salt, pimento, dextrin, dextrose, garlic, oregano.

LOGISTIC

| | |
|---------------------|---|
| Case per pallet | 80 |
| Gross weight (case) | 10 lbs |
| Case size | 25.4 L x 5.5 W x 6.1 H |
| Shelf Life | - |
| Storage | Keep in a cool and dry place, away from the direct light. |

Nutrition Facts

Serving Size 1 oz / 28 g

Amount per serving

Calories 140 Calories from fat 110

| | % Daily Value |
|------------------------------|---------------|
| Total fat 12g | 19% |
| Saturated fat 5g | 25% |
| Trans fat 0g | 0% |
| Cholesterol 20mg | 7% |
| Sodium 440mg | 18% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | 0% |
| Protein 8g | 16% |

Vitamin A 0% Calcium 0%
Vitamin C 0% Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet.

| ITEM # | UPC CODE | PACK SIZE |
|--------|--------------|-----------|
| F03000 | 818003010694 | 5 x case |



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