

# FERMÍN®

■■■ a cut above.

## IBERICO ACORN-FED CHORIZO 7oz USDA ORGANIC CHORIZO IBÉRICO DE BELLOTA ORGÁNICO 7oz

Product of Spain ■■■ Producto de España



### USDA ORGANIC. Limited production.

No antibiotics ever. No added hormones. Raised on family farms. Not restrained in gestation farrowing crates.

SOFI Award Winner 2018!



Our certified organic 100% Iberico pigs are born in family farms which soils are herbicides and pesticide free.

From birth to harvest, they must be raised in a humane and ethical way. They are free range and have never had antibiotics or hormones.

It comes from the iconic “pata negra” Iberico pig, who roam free and feast on acorns (bellota) scattered around the pastureland of Western Spain.

During the Montanera season (from October through February), this pigs double its weight eating acorns, making it the finest and most prestigious meat in the world.

CURED FOR a minimum of 30 days using artisanal methods in La Alberca, Spain, a Natural Reserve declared a World Heritage.

### INGREDIENTS

Organic pork meat, salt, organic pimento, organic garlic, organic oregano.

### Nutrition Facts

Serving Size 1 oz / 28 g

Amount per serving

Calories 130      Calories from fat 110

	% Daily Value
<b>Total fat</b> 12g	<b>19%</b>
Saturated fat 5g	<b>25%</b>
Trans fat 0g	<b>0%</b>
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 470mg	<b>20%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	<b>0%</b>
<b>Protein</b> 7g	<b>14%</b>

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

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

CASES PER PALLET 292

GROSS WEIGHT (CASE) 5.64 LBS

CASE MEASUREMENTS 9.06D X 3.74L X 12.6W

SHELF LIFE 14 MONTHS

STORAGE KEEP IN A COOL AND DRY PLACE, AWAY FROM THE SUNLIGHT

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