

F E R M I N

a cut above.



Ibérico de Bellota Products

Ibérico pigs fattened exclusively on fallen acorns, known as Bellota, for three months prior to slaughter. The resulting meat is swirled with high levels of flavorful natural fats, for which this pig has gained international notoriety.

Est. No 23



Nutrition Facts

Serving size 1oz/28g.
Serving per container varied

Amount per Serving		
Calories 140	Calories from Fat 110	
		% Daily Value
Total Fat 12g		18%
Saturated Fat 5g		21%
Trans Fat 0g		
Cholesterol 24mg		8%
Sodium 350mg		15%
Total Carbohydrate 0g		0%
Dietary Fiber 0g		0%
Sugars 0g		
Protein 6g		
Vitamin A 0%	Vitamin C 0%	
Calcium 2%	Iron 6%	

Percent daily values are based on a 2,000 calorie diet.

Chorizo Ibérico de Bellota

Traditional, pimenton seasoned, Dry-cured sausage, produced exclusively from Ibérico Pigs, fattened on acorns known as Bellota.

Item number: F03040
6 x 2.2 Lbs. pieces per case
Case weight: 13-15 Lbs.
Case measurements in US measures:
6 in. high x 7 in. wide x 26 in. long
Cases per pallet: 80

The Ibérico pig is known as Ibérico de Bellota, after having been fattened on fallen acorns through the winter. The meat from these specially fed Ibérico pigs makes chorizo of an entirely different character. The fat made sweeter and richer infiltrates the meat and spices creating a luxurious mouth feel and a heady taste and aroma that lasts terrifically longer than expected.

Fermin Chorizo Ibérico de Bellota is available exclusively in large longaniza for deli slicing.

Ingredients:

Ibérico de Bellota Pork, Salt, Pimentón, Seasoning (Dextrin, Dextrose), Garlic, Seasoning (Sugar, Trisodium citrate, Sodium Nitrite, Potassium Nitrate, Sodium Ascorbate), Oregano, Olive Oil. Natural pork casing.