

F E R M I N

a cut above.



Ibérico Products

Meats and sausages produced exclusively from Ibérico Pigs

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 19%

Saturated Fat 5g 21%

Trans Fat 0g

Cholesterol 21mg 7%

Sodium 470mg 19%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 7g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 6%

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

Chorizo Ibérico

Traditional, pimenton seasoned, Dry-cured Spanish sausage

Chorizo sarta

Item number: F03020
20 x 350 grams pieces per case
UPC number: 8 428648 335339
Case weight: 16 Lbs.
Case measurements in US measures:
7 in. high x 10.6 in. wide x 15.5 in. long
Cases per pallet: 80

Ingredients:

Ibérico Pork, Salt, Pimentón, Seasoning (Dextrin, Dextrose), Garlic, Seasoning (Sugar, Trisodium Citrate, Sodium Nitrite, Potassium Nitrate, Sodium Ascorbate), Oregano, Olive Oil. Beef Collagen Casing.

Chorizo Longaniza

Item number: F03010
40 x 220 gram pieces per case
UPC number: 8 428648 322322
Case weight: 20 Lbs.
Case measurements in US measures:
7 in. high x 10.6 in. wide x 15.5 in. long
Cases per pallet: 80

Chorizo Ibérico 1 Kilo

Item number: F03030
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

Ingredients:

Ibérico Pork, Salt, Pimentón, Seasoning (Dextrin, Dextrose), Garlic, Seasoning (Sugar, Trisodium Citrate, Sodium Nitrite, Potassium Nitrate, Sodium Ascorbate), Oregano, Olive Oil. Natural Pork Casing.

Chorizo, a Dry-cured sausage and, a genuinely Spanish product, is characterized by the use of pimenton and garlic as the main condiments. The traditional process starts with mincing the lean pork and fat, together with the rest of the condiments, producing a uniform and consistent paste. The paste is rested in a cool place for one or two days and is then stuffed into casings. The chorizo is then cured in drying sheds, for at least a month. During this time the meat acquires a firm texture and develops an exquisite aroma.

Fermín Chorizo comes in three formats; the traditional sarta (U-shape), a small longaniza for table slicing and a large longaniza for deli slicing.