

F E R M I N

a cut above.



Ibérico Products

Meats and sausages produced exclusively from Ibérico Pigs

Est. No. 23



Salchichón Ibérico

Traditional, Dry-cured Spanish sausage

Salchichon Longaniza

Item number: F04010
 40 x 220 gram pieces per case
 UPC number: 8 428648 622620
 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

Ingredients:

Ibérico Pork, Salt, Seasoning (Dextrin, Dextrose), Seasoning (Salt, Sugar, Trisodium Citrate, Sodium Nitrite, Potassium Nitrate, Sodium Ascorbate), Nutmeg, Black Pepper, White Pepper. Beef Collagen Casing.

Salchichon Iberico 1 kilo

Item number:F04020
 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, Seasoning (Dextrin, Dextrose), Seasoning (Salt, Sugar, Trisodium Citrate, Sodium Nitrite, Potassium Nitrate, Sodium Ascorbate), Nutmeg, Black Pepper, White Pepper. Natural Pork Casing.

The taste and texture of Salchichón Ibérico is such that it deserves to be listed among the finest Ibérico pig products. It is made in a similar manner to chorizo but without the use of pimenton. It is seasoned with salt and pepper, and is some cases with grated nutmeg and a pinch of coriander.

Fermín Salchichón comes in two formats; small longaniza for table slicing and a large longaniza for deli slicing.

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.