



BELLOTA IBERICO PORK CURED LOIN CHORIZO



A unique, high quality artisan product

Our pork loin chorizo is set apart from other chorizos by the **extra quality of the raw material**. Once the best lean pork trimmings have been selected, they are chopped by hand, using a knife, so the pieces are regular and thick. Then the meat is seasoned (with only salt, garlic and paprika) and once the mixture has marinated, it is cased in **natural casings**. The curing stage begins, which is carried out in the traditional manner in our **natural drying rooms**, observed day by day by our Sausage Maker.

CHARACTERISTICS: The whole loin is approximately 75 cm long. When cut it presents the selected lean pork trimmings, chopped with a knife, characteristic of its preparation process.

CURING: Between 90 and 120 days.

LOGISTICS:

PRODUCT	UT. CARTON	EAN
BELLOTA IBERICO PORK CURED LOIN CHORIZO	From 5 to 7 uts.	8436034852889
SLICED 80 g BELLOTA IBERICO PORK CURED LOIN CHORIZO HAND-SLICED	15 uts.	8436034854364