



Art.nr: 831543

# Chorizo 120g

A sausage with its roots in Spain, with natural skins and lovely heat from chili, Cayenne pepper and garlic. The sausage also contains peppers that give it its characteristic red colour. Olé!



## COOKING

Defrosted product shall be prepared on: - Frying plate: 180 °C for about 20 min-2h (turn side every 5 min). - Hot plate: 95-100 °C for about 40 min-2h (turn side every 15 min). Heating on plate is best suitable on plates left side. Inner temperature: 72 °C

## STORAGE/USAGE

Deep frozen: -18 °C or below until expiration day on package. In fridge (+2 °C to +8 °C) max 5 days. Defrost in fridge for about 12 hours before cooking preparation. Do not refreeze after defrosted.

## INGREDIENTS

Pork and beef meat (74 %), water, potato flour, spices and spice extracts (chili, nutmeg, paprika, pepper, cumin, oregano), salt, garlic) cooking salt, connective tissue from pork, pork fat, onion powder, stabilizer (E450), antioxidant (E300), preservative (E250), smoke aroma. Origin of meat: EU

## NUTRITIONAL VALUES 100G

Energy	1224 Kj/270 kcal	Fat	22 g
- Of which is saturated fat	8.8 g	Carbohydrates	5.9 g
- Of which sugars	0.8 g	Protein	12 g
Salt	2.5 g		

## OTHER LABELING

Free from lactose, Free from milk protein, Free from soy, Free from egg, Free from pea protein, Free from gluten

## MANUFACTURING COUNTRY

Sweden

## PACKAGING INFORMATION

Weight/Each	120 g	Pcs/Carton.	60 pcs
Weight/Packaging.	1.8 kg	Total number of packages/Carton	4 pcs
Weight/Carton.	7.2 kg	Pcs/Pallet/lav	60/12

## SHELF LIFE

300 days