

**3 FAT
PIGS**

**NEW
SIZES**

Pork Chorizo

MF CODE: 1052 | APPROX 18PCS | 12 X 400G
MF CODE: 1053 | APPROX 8PCS | 12 X 520G
MF CODE: 1054 | APPROX 10PCS | 12 X 800G



**Traditionally
Smoked & Cured**

**3FAT
pigs**

Pork Chorizo

Used in Mexican and Spanish cuisine, this traditionally cured sausage is popular for its oiliness, smokiness, and spiciness and has no limitations in its applications.

- * Spanish origin
- * Authentic recipe
- * Easy to cook
- * Vaccum packed
- * Ideal for BBQ
- * Traditionally cured



1054



1053



1052

Product Information

Code	Product	Approx. pieces	Inner	Outer
1052	Pork Chorizo - 23 g/pc	18	12 x 400g	4.8 kg
1053	Pork Chorizo - 65g/pc	8	12 x 520g	6.24 kg
1054	Pork Chorizo - 80 g/pc	10	12 x 800g	9.6 kg

1054 & 1053

Nutrition Information		
Servings per pack: Approx 10 Serving size: 80 g (Approx 1 piece)		
	Avg Qty per serving	Avg Qty per 100g
Energy	1518 kJ	1897 kJ
Protein	13.76 g	17.2 g
Fat -Total	34.08 g	42.6 g
-Saturated	12.72 g	15.9 g
Carbohydrate	1.36 g	1.7 g
Sugars	0.56 g	0.7 g
Sodium	992 mg	1240 mg

*NIP for 1054 (80g). Ingredients for both 1053 & 1054.

Ingredients: Pork Meat (94.4%), Natural Pork Casing, Spice Mix (Paprika, Salt, **Lactose**, Milk Protein, Dextrin, Sugar, Stabiliser (450iii), Antioxidant (316), Spices (Pepper & Oregano), Preservative (250) Colour (120)), Curing Salt (Salt, Preservative (250)), Garlic.

Contains: Milk (Lactose)

May Contains: Gluten (Wheat), Egg, Soy &

1052

Nutrition Information		
Servings per pack: Approx 4 Serving size: 100 g (Approx 4.5 pieces)		
	Avg Qty per serving	Avg Qty per 100g
Energy	1829 kJ	1829 kJ
Protein	16.5 g	16.5 g
Fat -Total	39.4 g	39.4 g
-Saturated	14.9 g	14.9 g
Carbohydrate	3.2 g	3.2 g
Sugars	0.7 g	0.7 g
Sodium	1020 mg	1020 mg

Ingredients: Pork, paprika, salt, dextrose, dextrin, garlic, paprika extract, stabiliser (E-451i), antioxidant (E-316), preservative (E-250) and natural pork casing.

May Contains: **Gluten (Wheat)**, **Milk (Lactose)**, **Egg**, **Soy** & **Sulphites**.

Cooking Instructions

This product is raw and must be fully cooked prior to consumption.

For best results, thaw in refrigerator overnight between 0°C to 4°C.

Pan Fry

Heat 1 tbsp oil in a frying pan. Add chorizo to medium-hot pan and turn during cooking. Cook thoroughly, until the juices run clear and there is no pink meat. Drain well before serving.

Cooking times: 23 g (7-10mins) | 65 g & 80 g (10-12 mins)

Storage: Keep frozen at or below -18°C

Made in Spain



1054



1052 & 1053

Code	Inner Barcode	Outer Barcode	Inner Di (HxLxWmm)	Outer Di (H x Lx W mm)
1052	9414169105215	19414169105212	245 / 130 / 20	350 / 227 / 132
1053	9414169105314	19414169105311	245 / 130 / 20	350 / 132 / 227
1054	9414169105413	19414169105410	300 / 190 / 40	150 / 420 / 320