

CHORIZO CURRADO (CURED)

TYPE OF MEAT

FREE-RANGE
AUSTRALIAN
PORK

MATURING TIME

Minimum
4 - 6 weeks

SIZE & DIAMETRE

45mm

INGREDIENTS

100% AUSTRALIAN FREE-RANGE PORK, SALT, DEXTROSE, SPICES, SODIUM NITRATE (251), SODIUM NITRITE (250), ANTIOXIDANT (316), STARTER CULTURE.



ABOUT THE PRODUCT

Chorizo Currado or cured chorizo can be enjoyed without cooking. Infused with high quality pimento to create the beautiful red brick colour typical to Spanish Chorizo. The authentic pimenton spice is also responsible for the signature subtle smoky flavour.

PRIMARY PACKAGING

Natural casing
Vacume packed

PRODUCT SHELF LIFE

180 DAYS

STORAGE CONDITIONS

VACCUM PACKED:
REFRIDGERATED AT
OR BELOW 4C

PRODUCT INFORMATION

Ready to eat fermented
manufactured product –
Not Heat Treated.

NUTRITIONAL INFORMATION

Serving size: 40g

	Quantity per serving	Quantity per 100g
Energy	712	1780
Protein	8.7	21.7
Fat, total	14.8	36.9
- Saturated	4.6	11.6
- Carbohydrate	0.9	2.2
- Sugars	0.4	1.0
Sodium	620	1550

COUNTRY OF ORIGIN

**Made in
Australia from
at least 95%
Australian
ingredients**

SERVING SUGGESTIONS

Chorizo Currado is a wonderful option for Tapas with warmed olives and white anchovies. Perfect when served in dishes like lentil stew or in a creamy omelette. The flavours are intensified when grilled over charcoal or on a grill pan, rendered to release the oils that can be soaked up with a crusty bread.

A refreshing Spanish beer or a light red from Rioja such as a merlot or tempranillo would be the ideal accompaniment with Chorizo Currado.