

# Eurotrade World Commerce, S.L.

Salami and other dry-fermented sausages constitute one of the most representative traditional foods that have been produced and consumed throughout history by different cultures and areas of the world. These meat products, which have a large variety of flavours and textures, represent an important part of local economies, particular cultures and gastronomic heritages. Nowadays, there is an important trend to elevate our sensory perceptions and many consumers and meat industries around the world are getting more and more interested in dry-cured meat products.

The company we represent offers a wide range of integral technological and flavour blends for the production of CHORIZO, SALAMI....

1	DESCRIPTION	DOSSAGE	COLOUR	CHARACTERISTICS
<b>LARGE CALIBRE RED DRY-CURED PRODUCTS</b>				
1315	CURED LOIN OF PORK	55		<i>Typical colour and flavour of the product</i>
1316	IBERIAN CURED LOIN OF PORK	55		<i>Typical colour and flavour of the product</i>
1204	CANDLE CHORIZO 5XF.1204	75		<i>Lack of salt</i>
1219	CULAR CHORIZO	90		<i>Complete.</i>
1223	IBERIAN CULAR CHORIZO	90		<i>Complete.</i>
1241	IBERIAN CULAR CHORIZO 7XF.1241	75		<i>Lack of salt.</i>
1242	IBERIAN CHORIZO C1242	75		<i>Iberian special, lack of sunlight.</i>
1228	PAMPLONA CHORIZO N° 1	46		<i>Typical colour and flavour of the product</i>

1229	PAMPLONA CHORIZO Nº 2	46		<i>Both formulas are needed.</i>
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1265	IBERIAN MORCON CHORIZO FROM HUELVA	90		<i>Complete.</i>
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### CURED COLD MEAT - SALAMI

1300	HOME-MADE SALAMI 7XC.1300	70	<i>Mild</i>	<i>With grain pepper</i>
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1323	HOME-MADE SALAMI C1323	70	<i>Medium</i>	<i>With grain pepper</i>
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1324	EXTRA HOME-MADE SALAMI	70	<i>Strong</i>	<i>With grain pepper</i>
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1308	SALAMI	80	<i>Sorong</i>	<i>Strong flavour with grain pepper</i>
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1318	IBERIAN SALAMI	60	<i>Mild</i>	<i>Add Curing Salt NC-2</i>
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1325	SALAMI - 580	70		<i>Spexial for Iberian</i>
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1322	CANDLE WHITE CHORIZO	75		<i>Lack of salt and Tabers-Power</i>
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1302	WHITE CHORIZO	80		<i>Complete for small calibre.</i>
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1313	CATALOLIAN SAUSAGE- 70 Grs.	70	<i>Mild</i>	<i>Soft colour and Mild flavour</i>
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1306	CATALOLIAN SAUSAGE	100	<i>Strong</i>	<i>Fast consistency</i>
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1303	PORK SAUSAGE (ARAGON STYLE)	80		<i>Typical colour and flavour of the product</i>
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1305	HOME MADE PORK SAUSAGE	40		Snack type
1309	PASCUA PORK SAUSAGE -65 Grs.	65		natural kind
1304	PASCUA PORK SAUSAGE	80		Fast consistency
1230	CREOLE CHORIZO	50	Mild	General flavour!
1319	CHORIZO FOR GRILL C1319	50	Medium	Spicy touch
1328	CREOLE WHITE CHORIZO C1328	70	Medium	With bigger addition of solids.
1250	SALAMI(PREP. COLOUR)	5		Typical colour and flavour of the product
1254	SALAMI(PREP. POWDER)	55		Both formula are needed