

handicraft
art & tradition



technology
product quality



NATURAL SELECTION

Selected ingredients ✿ Profound taste
Juicy texture ✿ Carefully controlled process

Burgos Blood Sausage

- ✦ Traditional treat.
- ✦ Even cut.
- ✦ Delicate aroma.
- ✦ Intense flavour.
- ✦ Natural casing.

BURGOS BLOOD SAUSAGE

Burgos Blood Sausage is one of our culture's gastronomic marvels, created in the past in the traditional slaughter of the pig.

Perfectly conceived and developed, in which all the ingredients bring their particular touch and from whose combination the mild taste of the Artysán Burgos Blood Sausage is born. The secret: a careful selection of the ingredients and a carefully controlled production process.

VARIETIES



✿ BURGOS BLOOD SAUSAGE

Ingredients: Rice, onion, pork, lard, pig's blood, salt, natural spices and natural casing. Whole pieces of approx. 275 grs. Presentation: Boxes of 12 whole pieces, vacuum packed. Single unit.

Serving tips:

Artysán Burgos Blood Sausage must be stored chilled at between 2 °C and 5 °C. To cook in the oven, the whole piece should be placed inside without any kind of additive, after pricking with a fork.

If you want to fry it, the best way is to cut it into 3 cm-thick slices and cook it in medium-hot oil.

Consumption:

Artysán Burgos Blood Sausage is perfect fried, cooked in the oven, grilled with peppers, in mixed platters, ... and in modern cooking in general.



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TECHNICAL SPECIFICATIONS BURGOS BLOOD SAUSAGE

DESCRIPTION

PRODUCT

DENOMINATION
Burgos Black Pudding Individual

EAN
8423610080101

PACK
Vacuum packaged

WEIGHT/PIECE
275 grs.

BEST BEFORE
2 months

KEEP CONDITIONS
Keep between 2-5 °C

PIECES/CASE
12

WEIGHT/CASE
3,3

CASE SIZE
280*100*230 mm

CASES/LAYER
12

BOXES/PALLET
84

WEIGHT/PALLET
277.2 kgs.

INFORMATION

