

# FUET TAPAS FROM BARCELONA



# THE ORIGINS

- The first texts where this product was mentioned were founded in the 15th century
- Fuet is the most traditional products of the Catalan Pyrenees, very much appreciated throughout Spain, a cured salami from our region.
- This natural cured product was the best way to preserve the pig's meat for a certain period of time.
- Hermanos Font Verdaguer, S.A. is a family-owned company that started its activities more than 50 years ago



*H e r m a n o s*  
**Font Verdaguer** sa

• Salchichón y embutidos •

# WHERE ARE WE?

- We are located about 100km distance from BARCELONA city and 40km distance of French border.
- Close to the Catalan Pyrenees, in the Garrotxa region, where is a great tradition in the production of meat-delicatessen like FUET



# OUR FACTORY



- Here you can see our factory, located in a wonderful place. Here is where we elaborate and distribute our products to the world.



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# ELABORATION PROCESS

- Step 1 Reception of raw material
- Step 2 Storage of raw material
- Step 3 Set up raw material
- Step 4 Mince raw material
- Step 5 Grind raw material
- Step 6 Knead raw material
- Step 7 Stuffing of meat
- Step 8 Exhaustive controls before drying (metal, pH, staple)
- Step 9 Drying of products
- Step 10 Labeling and packaging of product



Once this process ends..  
the product is **READY** to  
be  
**stocked and sent!**

# WHAT IS THE WHITE MILDEW?



**BEAR IN MIND...**  
...If you eat it at  
environmental  
temperature. Its flavour  
will be MUCH better!!

The **whitish layer** that it's been formed around the fuet is a **natural penicillium mould, also used for ripening cheeses**, originated when this cold meat ferment, facilitating the drying as well as **it is a part of fuet's characteristic flavour**.

**Is it edible?** Yes, it is. It is 100% edible because the mildew has a natural origin and it gives it a special flavour to fuet.



**DO NOT REMOVE THE  
GUT!**  
It gives a special flavour  
to the fuet

# HOW DO WE EAT THE FUET?

## **SALAD :**

Slice it and include it in your salads, with tomato, lettuce, onion, carrot,... As you prefer!



## **TAPAS : Little Spanish Meals**

or aperitif with a cup of wine, beer, coke, soda, water... before lunch or dinner.





## BREAD WITH TOMATO AND FUET:

This typical recipe from Catalan cuisine (Barcelona) consists of bread, a few times toasted, with tomato rubbed over and seasoned with olive oil and salt. The dish is served accompanied with any sorts of cured salami like FUET



# HOW / WHERE YOU MUST KEEP THE FUET

**As any living organism, the mildew requires specific conditions of humidity and temperature:**

- ALWAYS, keep it in a dried place, without humidity and fresh
- If you leave it in the fridge of your shop/company/work place, you can keep it between  $+2^{\circ}\text{C}$  and  $+18^{\circ}\text{C}$ .
- If you do a big order of fuets, and you want to stock a part of this order , it must be kept between  $+2^{\circ}\text{C}$  and  $+5^{\circ}\text{C}$ .
- If you have a shop, you can keep it in the fridge of your shop in a temperature between  $2^{\circ}\text{C}$  and  $18^{\circ}\text{C}$ .

## **At Home**

- You must keep it in a refrigerator. Once the plastic is opened, don't cover the product again
- It maintains in good conditions until 3 weeks, if you leave it for a long time in your fridge, you just have to remove the first slice

# VARIETIES OF FUETS

- The “NATURAL” fuet is the traditional/original fuet. What does Hermanos Font Verdaguer did with the traditional fuet? We mix tradition and innovation, and we get a delicious result.
- We cover the traditional fuet with different spices and we get 5 different and delicious flavours with only one type of meat.



# COMPANY INFORMATION

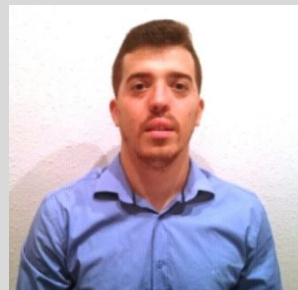
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