

[www.embutidoshortanco.com](http://www.embutidoshortanco.com)



 EMBUTIDOS **HORTANCO**

*Tafalla Delights*



2010



2012



2014



2016



2018

# Our History

## *The triumph of tradition*

Where Navarra ceases to be a mountain and becomes a coastline, is Tafalla, cradle of the "joteros" (jota dancers, singers and composers) and the town where the divinities of the pig are praised more than anywhere else.

And it is here, in the heart of Navarra region, where Embutidos Hortanco has been carrying out its business for more than 80 years.

At the end of the 1970s, the idea arose of setting up a small sausage factory to serve the Pamplona area. They began to produce their first cured sausages, chorizo cular and chorizo sarta, in the traditional way, which they served in different butcher's shops in the capital of Navarra.

In the year 2000, the company decided to open a new line of fresh products that would bring together chistorra sausage, birica-type choricillos and fresh sausages. By doing this, as well as offering its customers a new range of products, Embutidos Hortanco manages to break into the hotel and catering market, which demanded professionals who could offer an artisanal product of great flavour and quality.

In 2020, Embutidos Hortanco has carried out the construction of new facilities in the Industrial Park of La Nava in Tafalla, in order to give the company a greater production capacity and to diversify the range of products, formats and services that the growing market demands.

Embutidos Hortanco is currently expanding with the firm intention of serving the whole of Spain and Europe.

This is the past, present and future of this family business which, since its beginnings, has successfully evolved and adapted to the needs of the market, offering its customers high-quality artisanal products.



# Instalations

## EMBUTIDOS HORTANCO'S FACILITIES

A magic show always has three acts: **the pledge, the turn and the prestige.** If the magician executes each part well, the audience's fascination is guaranteed.

At Embutidos Hortanco we follow a similar method to that of the magic show in preparing our products. Three acts that, at the end of the day, will leave our customers speechless when they taste each delicacy.

Our pledge begins when we receive the pork. Quickly, with a little flick of the wand, we place it in a cold chamber at 0°C for 24 hours. This ensures that the cold chain is not broken and the product stays at this temperature throughout the manufacturing process.

Once the pledge is over, we move on to the turn. We put on our monocle and, prior to the mincing process, we check each piece and remove any cartilage or bone that may have come from the cutting room. In this way, we ensure that the raw material is of excellent quality.

And, last of all, comes the long-awaited prestige during the manufacturing process of our sausages. To achieve this effect, we use modern machinery such as the continuous mincer, the kneader and the vacuum filler, which allow us to take the rabbit out of the hat: we obtain a more homogeneous product, with a more intense colour, better preserved and with an unbeatable flavour.



# Chistorra

## HORTANCO

Chistorra is undoubtedly one of Navarre's gastronomic icons for excellence. Appreciated for its pleasant flavour and aroma, it is made with pork, paprika, salt and garlic, without any type of colouring or preservative. Grilled or fried, it is ideal to be enjoyed as an aperitif.

It is Embutidos Hortanco's star product, proof of which are the awards won in 2010, 2016 and 2018 with the third prize and in 2012 and 2014 with the first prize in the Navarrese Chistorra Contest.

### Formats

- 1 1 Unit
- 2 1 Kg
- 3 3 Kg

► Formats can be tailored to the customer's needs.





# Chorizo Oreado

## HORTANCO

Embutidos Hortanco's Chorizo Oreado is a semi-cured product that has been dried for 3 days, so it must be cooked before eating. In Navarre and in the Basque Country it is common to eat it cooked in natural cider as an aperitif, and it is perfect to accompany any type of legume. It can also be eaten grilled or fried.

### Formats

- 1 5 Units
- 2 2 Kg

► Formats can be tailored to the customer's needs.



1

2

# Chorizo Sarta

## HORTANCO

This chorizo is cured and has been dried for 21 days. It is eaten raw. Unlike other chorizos, Embutidos Hortanco's Chorizo Sarta has no colouring or preservatives, and it has slightly smoky hints, without being overpowering, allowing to appreciate the artisanal touch and the flavours of the paprika it is made.

### Formats

- 1 1 Unit
- 2 3 Kg

► Formats can be tailored to the customer's needs.



# Chorizo Cular

## HORTANCO

Embutidos Hortanco's Chorizo Cular is a cured product, made with lean meat and bacon, with a coarser mince. It is stuffed into pork rind and then left to dry for at least 50 days at a controlled temperature and humidity. It is eaten raw.

### Formats

- 1 Half
- 2 1 Unit
- 3 3 Kg

► Formats can be tailored to the customer's needs.





# Salchichón Sarta

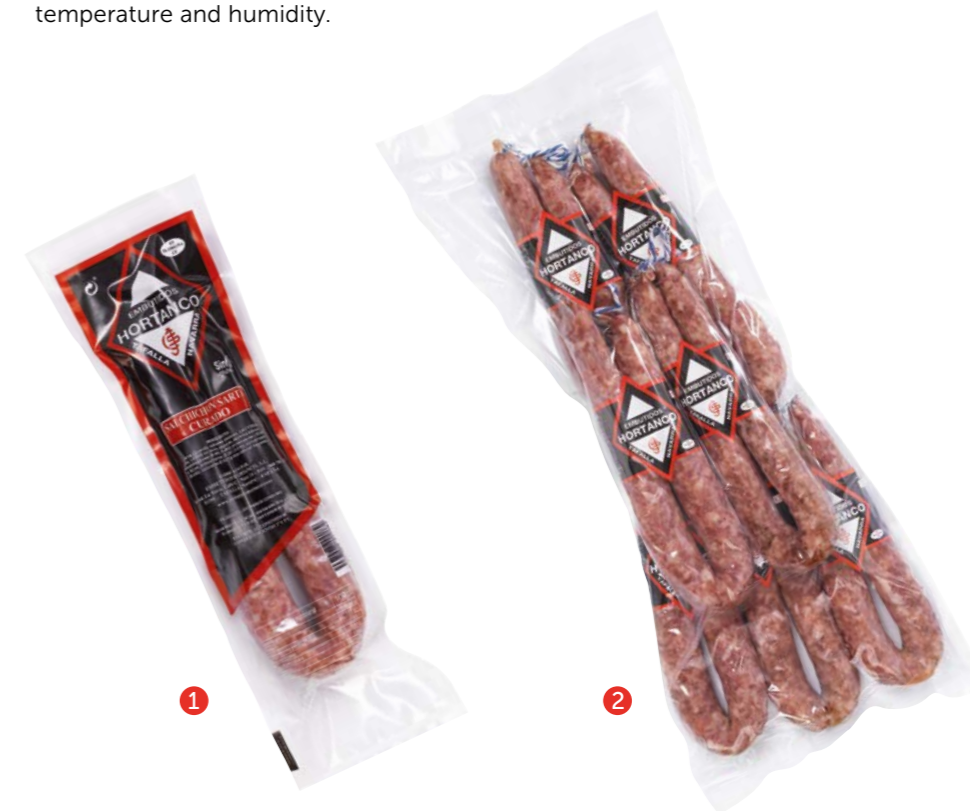
## HORTANCO

Salchichón Sarta is a product made from lean pork and pork belly. In this case, paprika is not used, but it is seasoned with white and black pepper and a series of other spices that give it a characteristic flavour. It is stuffed into natural pork casings and left to dry for 21 days at a controlled temperature and humidity.

### Formats

- 1 1 Unit
- 2 3 Kg

► Formats can be tailored to the customer's needs.







# Salchichón Cular

## HORTANCO

Embutidos Hortanco's Salchichón Cular is also made with lean pork and pork belly. In this case, the minced meat is slightly coarser and is seasoned with a mixture of pappers and other spices and then stuffed into pork intestine casings. After 50 days in the drying room, at controlled humidity and temperature, it is ready for consumption.

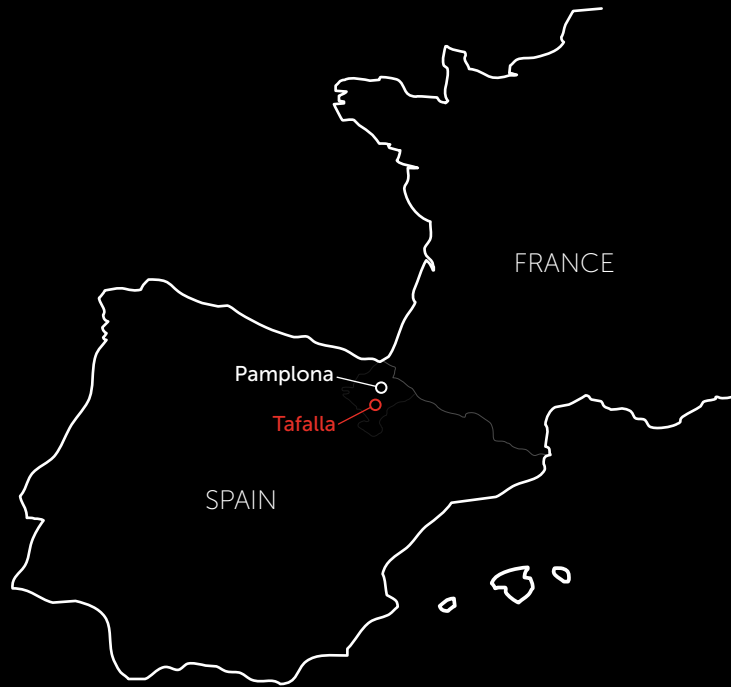
### Formats

- 1 Half
- 2 1 Unit
- 3 3 Kg

► Formats can be tailored to the customer's needs.







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