

105833 - Antipasto Italiano



Italian dry-cured ham: It has mildly seasoned aromas and a delicate flavour. As its curing progresses, it acquires curing cellar scents and other complex, intense aromas. Cured for a minimum of 16 months. Milano Salame: Defined by its rice-grain shaped fat marbles, this salame has an especially fine grain and a sweet, simple taste. Typical of Northern Italy's Lombardy region, thi...



MARKETING

Snack Pack contains: Italian dry-cured ham with delicate flavour, cellar scents and intense aromas. Milano Salame that is fine grain with a sweet, simple taste. Italian crunchy crackers that are square with olive oil and sea salt. Italian Provola Cheese made from Italian cow's milk.

Nutrition Facts

| | |
|---------------------------------|-----------------|
| 2 Servings per container | |
| Serving Size | 84 grams |
| Amount Per Serving | |
| Calories | 280 |
| % Daily Value* | |
| Total Fat 19 g | 24% |
| Saturated Fat 8 g | 38% |
| Trans Fat 0 g | |
| Cholesterol 60 mg | 20% |
| Sodium 1255 mg | 55% |
| Total Carbohydrates 10 g | 4% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |

| | |
|---------------------|----|
| Protein 19 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 94 mg | 4% |
| Iron 0.7 mg | 2% |
| Potassium 356 mg | 6% |

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description | | | | |
|-------------------------|---------------------|--|---|------------|-----------------|----------------------|
| 4020 | 68004767040204 | 6/6 OZ | | | | |
| Brand | Brand Owner | GPC Description | | | | |
| Levoni | Levoni America Corp | Ready-Made Combination Meals - Ready to Eat (Perishable) | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 3.08 LBR | 2.25 LBR | No | Italy | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 8.9 INH | 10.5 INH | 6.3 INH | 0.34 FTQ | 18x11 | 65 Days | 35 FAH / 37.5 FAH |
| Traceability Regulation | | | | | | |
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors | | | |
| N/A | N/A | N/A | N/A | | | |

HANDLING SUGGESTIONS

Keep refrigerated. After opening keep refrigerated and eat within few days.---UNIT UPC: 813553020209---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - MC
- Wheat - C
- Sesame - MC
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

ITALIAN DRY-CURED HAM: Italian pork meat, sea salt. MILANO SALAME: Italian pork meat, sea salt, sugar, Garda Merlot PDO wine, spice, sodium ascorbate, garlic, potassium nitrate, lactic acid starter culture, sodium nitrite. ITALIAN CRUNCHY CRACKERS: Soft wheat flour, high oleic sunflower oil, salt, wheat malt flour, yeast. ITALIAN PROVOLA CHEESE: Cow's milk, salt, rennet.

Levoni

105833 - Antipasto Italiano

Italian dry-cured ham: It has mildly seasoned aromas and a delicate flavour. As its curing progresses, it acquires curing cellar scents and other complex, intense aromas. Cured for a minimum of 16 months. Milano Salame: Defined by its rice-grain shaped fat marbles, this salame has an especially fine grain and a sweet, simple taste. Typical of Northern Italy's Lombardy region, thi...



PREPARATION & COOKING SUGGESTIONS

Open the tray and enjoy

SERVING SUGGESTIONS

Ready made tray perfect for snacking

MORE INFORMATION