

39876 - Rye Whiskey & Orange Zest Uncured Salami Chub



Brooklyn Cured's Rye Whiskey and Orange Salami is a fresh new take on a whiskey salami inspired by a classic Old Fashioned cocktail garnished with an orange twist. Rye whiskey, orange zest, and warm spices add a depth of flavor and brightness to this pork salami. Recommended Pairings: Smoked Gouda, Gruyere, mild or sharp cheddar, pickles, pecans, sea salt crackers



MARKETING

Brooklyn Cured's Rye Whiskey and Orange Salami is a fresh new take on a whiskey salami inspired by a classic Old Fashioned cocktail garnished with an orange twist. Recommended Pairings: Gouda, Gruyere, mild or sharp cheddar, pickles, pecans, sea salt crackers

Nutrition Facts

5 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 80

% Daily Value*

Total Fat 5 g	6%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 370 mg	16%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 7 g

Vitamin D 0 mcg	0%
Calcium 26 mg	2%
Iron 0 mg	0%
Potassium 94 mg	2%

* 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		
BKC218		00850003685533		12/5 OZ		
Brand		Brand Owner		GPC Description		
Brooklyn Cured		Brooklyn Cured		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.8 LBR	3.75 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.18 INH	6.75 INH	6.5 INH	0.16 FTQ	40x09	222 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

To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.---UNIT UPC: 748528767493---

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

INGREDIENTS

Pork, salt, rye whiskey, dextrose, celery powder, black pepper, orange zest, spices, garlic, lactic acid starter culture

Brooklyn Cured

39876 - Rye Whiskey & Orange Zest Uncured Salami Chub

Brooklyn Cured's Rye Whiskey and Orange Salami is a fresh new take on a whiskey salami inspired by a classic Old Fashioned cocktail garnished with an orange twist. Rye whiskey, orange zest, and warm spices add a depth of flavor and brightness to this pork salami. Recommended Pairings: Smoked Gouda, Gruyere, mild or sharp cheddar, pickles, pecans, sea salt crackers



PREPARATION & COOKING SUGGESTIONS

To Serve Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.

SERVING SUGGESTIONS

Recommended Pairings: Smoked Gouda, Gruyere, mild or sharp cheddar, pickles, pecans, sea salt crackers

MORE INFORMATION