

70592 - Prosciutto Chef Style Chopped

Hand-rubbed, salted & air dried for a perfect melt-in-your-mouth texture



MARKETING

Chopped Prosciutto 8/4 OZ

Nutrition Facts

4 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 70

% Daily Value*

Total Fat 5 g	7%
Saturated Fat 2 g	8%
Trans Fat 1 g	
Cholesterol 30 mg	9%
Sodium 690 mg	28%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 8 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	3%
Potassium 0 mg	0%

* 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			
690636	10765171705921		8/4 OZ			
Brand	Brand Owner		GPC Description			
Volpi	John Volpi Company		Pork - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.5 LBR	2 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.375 INH	9.375 INH	4.25 INH	0.26 FTQ	17x11	125 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

See label for suggestions---UNIT UPC: 765171705900---

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

INGREDIENTS

Pork, Sea Salt.

Volpi

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

sauté serve on salads, add to pasta'sadd
Mozzarella or Brie Cheeseyour favorite wine

MORE INFORMATION