

# 27290 - Serrano Sliced All Natural

Traditional dry cure Serrano ham from Spain.



## MARKETING

Traditional dry cure Serrano ham from Spain.

## Nutrition Facts

3 Servings per container

**Serving Size** 1.0 OZ

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**Amount Per Serving**

**Calories** **60**

% Daily Value\*

<b>Total Fat</b> 3 g	<b>5%</b>
Saturated Fat 2 g	<b>10%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>12%</b>
<b>Sodium</b> 670 mg	<b>30%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 9 g

Vitamin D 0 mcg	0%
Calcium 2 mg	10%
Iron 2 mg	10%
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				
7290	10687016500105	12/3 OZ				
Brand	Brand Owner	GPC Description				
Solera	Specialties Agro-Alimenta	Pork - Prepared/Processed				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3 LBR	2.5 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.25 INH	5.4 INH	5.75 INH	0.17 FTQ	24x08	91 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: 687016500108---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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 ham, sea salt.

Solera

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### PREPARATION & COOKING SUGGESTIONS

Ready to eat.

### SERVING SUGGESTIONS

Serve as tapas with your favorite wine, cheese and olives. Great with any Spanish wine or your favorite wine. Perfect in omelets or on a bagette with your favorite greens and cheese.

### MORE INFORMATION