

Vermont Smoke Cure

32524 - Uncured Smoked Pepperoni Chub

Crafted with mustard seed, garlic and cardamom then slow fermented for a tangy flavor, our Gourmet Summer Sausage is the perfect addition to any charcuterie board or party platter.



MARKETING

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Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat%

Saturated Fat%

Trans Fat

Cholesterol%

Sodium%

Total Carbohydrates%

Dietary Fiber%

Total Sugars

Includes Added Sugars%

Protein

Vitamin D%

Calcium%

Iron%

Potassium%

* 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		
32524		00606274316832		12/6 OZ		
Brand		Brand Owner		GPC Description		
Vermont Smoke Cure		Vermont Smoke And Cure		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5 LBR	4.5 LBR	No		Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.3 INH	10.3 INH	4.5 INH	0.22 FTQ	20x10	176 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: 606274316832---

ALLERGENS

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

Milk - UN

Eggs - UN

Soybean - UN

Wheat - UN

Sesame - UN

Molluscs - UN

Peanuts - UN

Tree - UN

Fish - UN

Shellfish - UN

Crustaceans - UN

INGREDIENTS

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PREPARATION & COOKING SUGGESTIONS



See label for suggestions

SERVING SUGGESTIONS



See label for suggestions

MORE INFORMATION

