

137570 - Dry Cured Gran Milano Prosciutto Boneless



With only three carefully selected ingredients: meat, salt and air. Only from heavy-weight pigs for the highest product quality. With a quality mark directly branded on the pork rind. With minimum 14-month curing which enhances the typically sweet and delicate taste of the product. Produced and cured by "Charcuterie Matri" in Italy. Without any nitrites and nitrates. Standing...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
GT4US		98007141508995		1/14.5 LB		
Brand		Brand Owner		GPC Description		
Rovagnati		Rovagnati North America		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
14.908 LBR	14.33 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.142 INH	12.008 INH	5.039 INH	0.57 FTQ	05x04	300 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

refrigerated-----

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

Nutrition Facts

219 Servings per container

Serving Size **30.0 GR**

Amount Per Serving
Calories **80**

% Daily Value*

Total Fat 5 g **8%**

Saturated Fat 2 g **9%**

Trans Fat 0 g

Cholesterol 20 mg **7%**

Sodium 600 mg **25%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 8 g

Vitamin D 0%

Calcium 0 mg 0%

Iron %

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.

INGREDIENTS

Pork, Salt

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PREPARATION & COOKING SUGGESTIONS

After removing the vacuum packaging, dry prosciutto surface from the unctuous coating with a paper or a clean towel. Then remove the rind and the fat parts. Be careful not to remove too much of it as fat helps keeping the meat tender and preserves the natural organoleptic characteristics of the product. Use a slicing machine for serving, starting from the "fiocco" (the back of the pork leg).

SERVING SUGGESTIONS

Sliced thin for sandwich, on top of pizza, charcuterie board, paired with cheeses, avocado, mozzarella, spritz, campari, prosecco, wine

MORE INFORMATION