

# 82444 - Tartufo Salami Chub

The Black Summer Truffles (Tuber aestivum) spring up between June and October in northern Italy. Their delicate aroma works magic with the all-natural pork to create the Salami Tartufo. Refrigerate after opening.



## MARKETING

The Black Summer Truffles (Tuber aestivum) spring up between June and October in northern Italy. Their delicate aroma works magic with the all-natural pork to create the Salami Tartufo. Refrigerate after opening.

## 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          |                 |                      |
|-------------------------|----------------|---------------------------------|---|---------------------------|-----------------|----------------------|
| 1402                    |                | 10853544005249                  |   | 9/5.5 OZ                  |                 |                      |
| Brand                   |                | Brand Owner                     |   | GPC Description           |                 |                      |
| Cremellini              |                | Cremellini Fine Meats           |   | Pork - Prepared/Processed |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher                    | Child Nutrition |                      |
| 3.71 LBR                | 3.094 LBR      | No                              | United States                           | Undeclared                | No              |                      |
| Shipping                |                |                                 |   |                           |                 |                      |
| Length                  | Width          | Height                          | Volume                                  | TlxHI                     | Shelf Life      | Storage Temp From/To |
| 10 INH                  | 6 INH          | 5.8 INH                         | 0.2 FTQ                                 | 25x12                     | 216 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: 853544005242---

## 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, SEA SALT, NATURAL FLAVORS (CELERY POWDER), ORGANIC SPICES, SUGARS, BLACK TRUFFLE (0.05%), ORGANIC GARLIC, LACTIC ACID STARTER CULTURES.

Creminelli

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### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

See label for suggestions

### MORE INFORMATION