Schaller & Weber

303580 - Kasseler Smoked Loin of Pork

Schaller & Weber Rippchen is cured in a salt brine then smoked, a centuries-old technique Ferdinand Schaller brought with him to New York City. By using this method to create his Kasseler Rippchen, he gave people a greater, more flavorful alternative to the everyday pork chop. Each cut is fully cooked and smoked for great taste right from the case and so it's incredible easy t...



MARKETING

Schaller and Weber smoked Loin of Pork, cured in a salt brine then smoked. We use a centuries-old technique - giving it a greater, more flavorful alternative to the everyday pork chop.

Nutrition Facts

96 Servings per container

Serving Size **2.0 OZ**

Amount Per Serving

Calories **110**

	% Daily Value*
Total Fat 8 g	**12%**
Saturated Fat 3 g	**15%**
Trans Fat 0 g	
Cholesterol 40 mg	**13%**
Sodium 820 mg	**34%**
Total Carbohydrates 2 g	**1%**
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 40 mg	2%
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
65020	90753633650205	2/6 LB

Brand	Brand Owner	GPC Description
Schaller & Weber	Schaller Mfg Corp	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
13 LBR	12 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15 INH	12 INH	8 INH	0.83 FTQ	16x08	23 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

Keep Refrigerated Between 36 - 40 Degrees F------

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

INGREDIENTS

Pork, Cured with: Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite, Flavorings

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PREPARATION & COOKING SUGGESTIONS

Heat and enjoy.

SERVING SUGGESTIONS

Traditionally served with cabbage or sauerkraut, Rippchen also pairs great with potato salad, kale or any garden greens. The easy preparation makes Schaller & Weber Kasseler Rippchen perfect for meals any time of year.

MORE INFORMATION