

# 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	
<b>Serving Size</b>	<b>2.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value*	
<b>Total Fat</b> 8 g	<b>12%</b>
Saturated Fat 3 g	<b>15%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 40 mg	<b>13%</b>
<b>Sodium</b> 820 mg	<b>34%</b>
<b>Total Carbohydrates</b> 2 g	<b>1%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 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	TlxHI	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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - 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