

39877 - Mezcal & Lime Uncured Salami Chub



Brooklyn Cured's Pork Salami with Mezcal and Lime has won national awards for good reason. Mezcal's recent rise in popularity is understandable; it's like tequila's smoky cousin. The smoke and depth of this spirit makes for a delicious salami that will impress your friends and family. The flavor profile is a perfect fit with pork: smoke, lime, coriander (cilantro), and garlic. ...



MARKETING

Brooklyn Cured's Pork Salami with Mezcal and Lime has won national awards for good reason. The flavor profile is smoky with lime, coriander (cilantro), and garlic. Recommended Pairings: Semi-firm cheeses (like Manchego, Asiago), pickled carrots and beets, green olives, corn tortilla chips

Nutrition Facts

5 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	80
% Daily Value*	
Total Fat 5 g	6%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 370 mg	16%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 26 mg	2%
Iron 0 mg	0%
Potassium 94 mg	2%

* 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		
BKC219		00850003685540		12/5 OZ		
Brand		Brand Owner		GPC Description		
Brooklyn Cured		Brooklyn Cured		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.8 LBR	3.75 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.18 INH	6.75 INH	6.5 INH	0.16 FTQ	40x09	271 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

To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.---UNIT UPC: 748528767509---

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, salt, mezcal, dextrose, celery powder, black pepper, crystallized lime (citric acid, lime oil, lime juice), spices, garlic, lactic acid starter culture

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PREPARATION & COOKING SUGGESTIONS

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MORE INFORMATION