

# 904482 - Italian Dry Salami

Bellentani Dry Salami meat composition is 23% fat, vs. 33% fat of many other salamis. Our Salami meets Federal Guidelines to be classified as "Lean". Our texture is meaty – 15% less fat (less greasy) – and has a more robust flavor as fat dilutes the natural meat flavor. Bellentani Salami is traditionally cured – not heat treated with elevated humidity to accelerate the process and...



## MARKETING

Bellentani Dry Salami is traditionally cured – not heat treated with elevated humidity to accelerate the process and rush the product to market. Sopresatta Hot Salami is a spicy twist on our already flavorful traditional salami.

## Nutrition Facts

6 Servings per container	
<b>Serving Size</b>	<b>28 Grams</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>90</b>
% Daily Value*	
<b>Total Fat</b> 7 g	<b>10%</b>
Saturated Fat 2.5 g	<b>13%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 20 mg	<b>6%</b>
<b>Sodium</b> 470 mg	<b>20%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.36 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				
8510	00847513085106	12/6 OZ				
Brand	Brand Owner	GPC Description				
Bellentani	Specialties Agro-Alimenta	Pork - Prepared/Processed				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5.25 LBR	4.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
10.25 INH	9.125 INH	5.75 INH	0.31 FTQ	16x09	116 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

Refrigerate. Refrigerate after opening. Can be merchandised without refrigeration.---UNIT UPC: 847513085106---

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

## INGREDIENTS

Pork, Salt, Sugar, Spices, Lactic Acid Starter Culture, Potassium Nitrate, Garlic, Sodium Nitrate

Bellentani

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### PREPARATION & COOKING SUGGESTIONS

Ready to eat.

### SERVING SUGGESTIONS

Our Italian Dry Salami will complement a roasted red pepper and cheese Panini, enjoy as an Antipasto with your favorite cheese and olives, or cut up as an accent on a hearty country salad; and complemented with your favorite wine. Also enjoy with crusty bread, as a snack, on party trays.

### MORE INFORMATION