Del Duca

50225 - Sweet Capocollo Sliced

We make our Capocollo from the finest cut of pork, the solid muscle between the head ("capo") and the shoulder ("collo"). It is cured with just the right amount of seasoning and hung to age for up to 4 months.



MARKETING

Daniele's Sweet Capocollo is cured with the right amount of seasonings and hung to age for 3 months. Daniele's Capocollo is made from a select cut of pork, the solid muscle between the head and the shoulder. It's lean, sweet, and finely marbled.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
50230	00036436000208	12/3 OZ

Brand	Brand Owner	GPC Description
Del Duca	Daniele Inc	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
2.74 LBR	2.25 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.8 INH	5.4 INH	5.4 INH	0.2 FTQ	24x10	217 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

Nutrition Facts

3 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **80**

	% Daily Value*
Total Fat 6 g	**9%**
Saturated Fat 2 g	**10%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 510 mg	**21%**
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 0 mg	0%
Iron 0.4 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.

HANDLING SUGGESTIONS

See label for suggestions---UNIT UPC: 736436111552---

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

INGREDIENTS

Pork, Salt, less than 2% of dextrose, spices, lactic acid starter culture, sodium erythobate, natural flavoring, sodium nitrate, sodium nitrite

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION