

# 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.

## Nutrition Facts

3 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>80</b>
% Daily Value*	
<b>Total Fat</b> 6 g	<b>9%</b>
Saturated Fat 2 g	<b>10%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 510 mg	<b>21%</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 0.4 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.

## 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	TlxHI	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			

## HANDLING SUGGESTIONS

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

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

## INGREDIENTS

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

Del Duca

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### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

See label for suggestions

### MORE INFORMATION