

# 1701 - Speck

This smoked dry-cured ham, aged for 4 months and produced in small batches with artisanal care, is made by Levoni solely using our proprietary and exclusive recipe, using a natural smoking process with the finest wood. Only natural flavors are used to season this flavorful meat with aromatic herbs and a variety of spices. This is a must-have in every charcuterie board, to be pa...



## MARKETING

Similar to prosciutto and produced in the same region in northern Italy, speck is a spicy version that is lightly smoked as the final step in the curing process.

## Nutrition Facts

99 Servings per container

**Serving Size** 1.0 OZ

**Amount Per Serving**  
**Calories** 50

% Daily Value\*

**Total Fat** 6 g 9%

Saturated Fat 2 g 12%

Trans Fat 0 g

**Cholesterol** 30 mg 8%

**Sodium** 360 mg 15%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 9 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.3 mg 2%

Potassium 220 mg 5.5%

\* 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                        |                 |                      |
|-------------------------|----------------|---------------------------------|-------------------|---|-----------------|----------------------|
| 1170                    |                | 98004767001701                  |                   | 2/6.2 LB                                |                 |                      |
| Brand                   |                | Brand Owner                     |                   | GPC Description                         |                 |                      |
| Levoni                  |                | Levoni America Corp             |                   | Pork - Prepared/Processed               |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin | Kosher                                  | Child Nutrition |                      |
| 13 LBR                  | 11.65 LBR      | Yes                             | Italy             | Undeclared                              | No              |                      |
| Shipping                |                |                                 |                   |   |                 |                      |
| Length                  | Width          | Height                          | Volume            | TlxHI                                   | Shelf Life      | Storage Temp From/To |
| 15.4 INH                | 12.6 INH       | 5.9 INH                         | 0.66 FTQ          | 09x12                                   | 127 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

33-40 degrees ---UNIT UPC: 813553021701---

## 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 meat, sea salt, spices, sugar, sodium nitrite, garlic, sodium ascorbate, potassium nitrate.

Levoni

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### PREPARATION & COOKING SUGGESTIONS

Slice it thin and serve it on a charcuterie platter or cube and use it as an ingredient in pasta sauces

### SERVING SUGGESTIONS

Slice it thin and serve it on a charcuterie platter or cube and use it as an ingredient in pasta sauces

### MORE INFORMATION