

212108 - Smoked Coppa With Tasso Spice



Brooklyn Cured's Smoked Coppa marries Emilia-Romagna and the Big Easy. Pork collar is the cut of meat classically used for Italian-style coppa as well as Cajun-style smoked tasso ham, so we decided to combine the two. We cure the pork with tasso ham spices before we smoke and hang it for one month. Slice it thinly as you would any salumi, and serve with robust cheeses, pickled ...



MARKETING

Brooklyn Cured's Smoked Coppa marries Emilia-Romagna and the Big Easy. Pork collar is the cut of meat classically used for Italian-style coppa as well as Cajun-style smoked tasso ham, so we decided to combine the two. We cure the pork with tasso ham spices before we smoke and hang it for one month.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
BKC208		90850003685161		8/1.5 LB		
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	
12.2 LBR	12 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13 INH	7.5 INH	6 INH	0.34 FTQ	15x07	295 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

After opening, wrap tightly in plastic and store for 14-21 days.-----

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

Nutrition Facts

20 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 60

% Daily Value*

Total Fat 3 g 4%

Saturated Fat 1 g 5%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 390 mg 17%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 8 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.

INGREDIENTS

Pork, salt, spices, cane sugar, celery powder

212108 - Smoked Coppa With Tasso Spice

Brooklyn Cured's Smoked Coppa marries Emilia-Romagna and the Big Easy. Pork collar is the cut of meat classically used for Italian-style coppa as well as Cajun-style smoked tasso ham, so we decided to combine the two. We cure the pork with tasso ham spices before we smoke and hang it for one month. Slice it thinly as you would any salumi, and serve with robust cheeses, pickled ...



PREPARATION & COOKING SUGGESTIONS

Slice thinly and serve on sandwiches and charcuterie boards

SERVING SUGGESTIONS

Slice thinly and serve on sandwiches and charcuterie boards

MORE INFORMATION