



Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Cataluña region (Spain), using only natural products: pork ham and Mediterranean Sea salt. After the curing process, the bone and rind are removed. The hams are molded and packed under vacuum before exporting them...



MARKETING



Nutrition Facts

3 Servings per container
Serving Size 2.0 OZ

Amount Per Serving
Calories 60

% Daily Value*

Total Fat 3 g	4%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 21 mg	21%
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 mg	0%
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		
JSS001		00085672600703		10/3 OZ		
Brand		Brand Owner		GPC Description		
MAESTRI DITALIA		Gourmet Foods International		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.89 LBR	1.87 LBR	No	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
5.7 INH	9.65 INH	6 INH	0.19 FTQ	28x10	109 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



Keep Refrigerated UNIT UPC: 856726007034

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 ham, sea salt

MAESTRI DITALIA

27032 - Serrano

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PREPARATION & COOKING SUGGESTIONS

Ready to Eat

SERVING SUGGESTIONS

Ready to Eat

MORE INFORMATION