

605007 - Smoked Coppa

This European recipe goes back centuries, with each region offering its unique variation on the style. Adhering to that custom, the Schaller & Weber recipe has been perfected over the years to honor traditional coppas. Our smoking and seasoning process allows the meat to develop its deep red color and stark contrast of the marbling, while adding one more delicious layer to the ...



MARKETING

Our smoking and seasoning process allows the meat to develop its deep red color and stark contrast of the marbling, while adding one more delicious layer to the delicate flavor and smooth fatty texture of this charcuterie.

Nutrition Facts

19 Servings per container

Serving Size 30.0 GR

Amount Per Serving
Calories 90

% Daily Value*

Total Fat 4 g 5%

Saturated Fat 1.5 g 7%

Trans Fat 0 g

Cholesterol 45 mg 15%

Sodium 210 mg 9%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 14 g

Vitamin D 0 mcg 0%

Calcium 100 mg 10%

Iron 0.75 mg 4%

Potassium 310 mg 6%

* 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		
60500		90753633605007		2/1.25 LB		
Brand		Brand Owner		GPC Description		
Schaller & Weber		Schaller Mfg Corp		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.82 LBR	2.5 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.62 INH	9.56 INH	4.5 INH	0.31 FTQ	15x13	248 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

NOT HEAT TREATED, SHELF STABLE. -----

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

INGREDIENTS

Pork, salt, red paprika, sodium, nitrite, potassium sorbate

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PREPARATION & COOKING SUGGESTIONS

ready to eat

SERVING SUGGESTIONS

Savor each slice on its own or with cheeses and pickled vegetables.

MORE INFORMATION