

3470 - Headcheese Suelze



The origins of headcheese go back to the middle ages, when it was seen as a peasant food. But over the intervening centuries, charcuteriers like Ferdinand Schaller have tweaked the recipe and turned it into a gourmet favorite. The Schaller & Weber headcheese is made only from select pork trimmings, cured and bound with gelatin, then mildly seasoned. It is truly a treat for food ...



MARKETING



PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description		
41200		90753633412001		2/7 LB		
Brand		Brand Owner		GPC Description		
Schaller & Weber		Schaller Mfg Corp		Pate (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17 LBR	14 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
4.7 INH	10.6 INH	2.6 INH	0.07 FTQ	16x10	59 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			

Nutrition Facts

56 Servings per container

Serving Size 2.0 OZ

Amount Per Serving
Calories 70

% Daily Value*

Total Fat 4 g 5%

Saturated Fat 1 g 6%

Trans Fat 0 g

Cholesterol 45 mg 15%

Sodium 440 mg 18%

Total Carbohydrates 1 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 0.72 mg 4%

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.

HANDLING SUGGESTIONS



Fully Cooked, Not Shelf Stable. Keep Refrigerated Between 36 - 40 Degrees F---UNIT UPC: 753633003091---

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

INGREDIENTS



Pork, Pork Snouts, Water, White Vinegar, Gelatin, Salt, Sugar, Flavorings, Dextrose, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite

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PREPARATION & COOKING SUGGESTIONS

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Between 36 - 40 Degrees F

SERVING SUGGESTIONS

Fully Cooked, Not Shelf Stable. ready to eat

MORE INFORMATION