

Levoni
1100381 - Dry-cured Pancetta

Dry-cured Pancetta



MARKETING

A classic Italian deli meat with fragrant aromas given by masterful seasoning and a blend of delicate spices. The sweet taste and delicate smell announce a delicious flavor profile, which, combined with the melt-in-the-mouth texture

Nutrition Facts

236 Servings per container

Serving Size **0.5 OZ**

Amount Per Serving **70**

Calories

% Daily Value*

Total Fat 7 g **10%**

Saturated Fat 3 g **14%**

Trans Fat 0 g

Cholesterol 15 mg **5%**

Sodium 190 mg **8%**

Total Carbohydrates 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 1 g

Includes 0 g Added Sugars **0%**

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 6%

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		
1349		98004767013490		2/3.7 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	
8.003 LBR	7.49 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.1 INH	10.6 INH	14.2 INH	0.79 FTQ	18x12	87 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

Refrigerate after use-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; SO = '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

Italian pork meat, sea salt, Garda Merlot PDO wine, spices, sugar, sodium ascorbate, garlic, potassium nitrate, sodium nitrite

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PREPARATION & COOKING SUGGESTIONS

sliced or seared in pan.

SERVING SUGGESTIONS

After taking it out of the package, carve and remove the casing only around the part you wish to slice. This will require a smooth-bladed, sharp knife. At this point, the product can be placed on the slicer ready for cutting.

MORE INFORMATION