

MAESTRI DITALIA

36620 - Speck Alto Adige Half

Italian Speck is a smoked and dry-cured ham prosciutto produced in the region of South Tyrol, where it is traditionally eaten with bread and wine. Italian Speck ham is made from the hindquarters of Italian hogs, and the curing method combines air curing with smoking, giving it a lightly smoked and intense cured flavor, a process that lasts about 22 weeks. The crust is also seas...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
SP0002		98003013029087		2/5.5 LB		
Brand		Brand Owner		GPC Description		
MAESTRI DITALIA		Maestri D Italia Inc		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12 LBR	11 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.29 INH	15.23 INH	4.13 INH	0.41 FTQ	08x15	156 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-----

- ALLERGENS**
- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INHI = '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

Nutrition Facts

88 Servings per container

Serving Size	1.0 OZ
Amount Per Serving	
Calories	80
% Daily Value*	
Total Fat	6 g8%
Saturated Fat	2.5 g13%
Trans Fat	0 g
Cholesterol	25 mg8%
Sodium	340 mg15%
Total Carbohydrates	0 g0%
Dietary Fiber	0 g0%
Total Sugars	0 g
Includes 0 g Added Sugars	0%
Protein	8 g
Vitamin D	0 mcg0%
Calcium	0 mg0%
Iron	0 mg0%
Potassium	0 mg0%

* 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, dextrose, spices, flavors, sodium ascorbate, sodium nitrite, rosemary.

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PREPARATION & COOKING SUGGESTIONS



Serve Speck prosciutto in thin or thick slices, but also use the wonderful bacon-like properties of Speck Alto Adige to cook delicious dishes like spaghetti, dumplings, risotto, and even pizzas.

SERVING SUGGESTIONS



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MORE INFORMATION

