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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Nutrition Facts

88 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **80**

	% Daily Value*
Total Fat 6 g	**8%**
Saturated Fat 2.5 g	**13%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 340 mg	**15%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 8 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
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	TIxHI	Shelf Life	Storage Temp From/To
11.29 INH	15.23 INH	4.13 INH	0.41 FTQ	08x15	180 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' ;* ***INII*** *= 'Intentionally nor Inherently Included';* ***50*** *= 'Derived from Ingredients' ;* ***60*** *= 'Not Derived From Ingredients' ;* ***NI*** *= 'No Info'*

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

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.

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MORE INFORMATION