

# 505 - Uncured Beef Salami

The Schaller & Weber Uncured Beef Salami comes from Ferdinand Schaller's training in the art of curing and smoking meats nearly a century ago. In a market saturated with hundreds of different styles of pork salami this item is a true standout. The smoking and drying processes we've stuck to for 80 years accentuate the bold flavor of the beef. It's a rare style, and salami-lover...



## MARKETING



## PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description			
30300		90753633303002		2/3 LB			
Brand		Brand Owner		GPC Description			
Schaller & Weber		Schaller Mfg Corp		Mixed Species Sausages - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6 LBR	6 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5 INH	5 INH	5 INH	0.07 FTQ	19x25	257 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

24 Servings per container

**Serving Size** **2.0 OZ**

**Amount Per Serving**  
**Calories** **170**

% Daily Value\*

**Total Fat** 13 g **20%**

Saturated Fat 5 g **25%**

Trans Fat 0 g

**Cholesterol** 40 mg **13%**

**Sodium** 860 mg **36%**

**Total Carbohydrates** 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 12 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.

## HANDLING SUGGESTIONS



Refrigerate upon opening. Do not expose to excessive heat.-----

## ALLERGENS



*C* = 'Contains'; *MC* = 'May Contain'; *N* = 'Free From'; *UN* = 'Undeclared'; *NI* = 'Intentionally nor Inherently Included'; *50* = 'Derived from Ingredients'; *60* = 'Not Derived From Ingredients'; *NI* = 'No Info'

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

## INGREDIENTS



Beef, Beef Fat, Sea Salt, Spices, Dextrose, Celery Powder, Garlic, Lactic Acid Starter Culture

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### PREPARATION & COOKING SUGGESTIONS

Refrigerate upon opening. Do not expose to excessive heat.

### SERVING SUGGESTIONS

Not Heat Treated, Shelf Stable

### MORE INFORMATION